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The Connecticut Chapter of the American Institute of Architects and *Connecticut Magazine* honor the best new home build of the year, a saltbox-inspired residence along the Connecticut River in Chester.

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45 First in Flight or Fake News?

According to an article in the Aug. 18, 1901, edition of the *Bridgeport Sunday Herald*, Gustave Whitehead flew his airplane over Fairfield and Bridgeport. If true, it would predate the Wright brothers by more than two years.

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Through May, there were six fatalities in the state that occurred during police pursuits. What are departments' policies and what, if anything, needs to change? Also, the Connecticut River Museum is hosting a replica of the first American-built ship all summer long.

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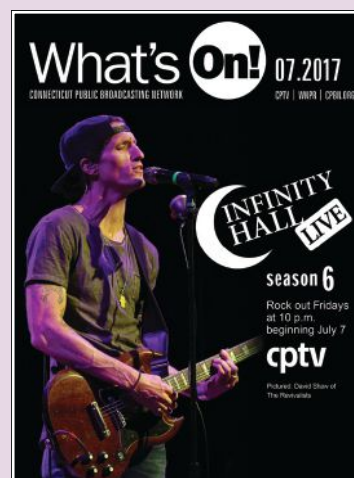
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Cover design: Alyson Bowman; photo by 5 Diamond Photography, pork gyro from Ambrosia Mediterranean Restaurant in Cromwell

This page: (top) Gustave Whitehead and his No. 21 aircraft; Wikimedia photo.

(above) An assortment of kombucha flavors at Bar 'Bucha in Westport; photo by Aishah Avdiu.

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CONNECTICUT BUSINESS & EDITORIAL OFFICES
MAGAZINE 100 Gando Dr. | New Haven, CT 06513
203-789-5300 | Fax 203-789-5255

Group Publisher and President **Paul Barbetta**
203-330-6527 | pbarbetta@hearst.com

| editorial |

Editor in Chief **Albie Yuravich**
203-789-5230 | ayuravich@connecticutmag.com

Senior Writer **Erik Ofgang** 203-789-5227
eofgang@connecticutmag.com

Writer **Michael Lee-Murphy** 203-789-5233
mmurphy@connecticutmag.com

Contributing Writers **MaryEllen Fillo,**
Randall Beach, Frank Rizzo, Kevin Hunt

Contributing Photographers **Christian Abraham,**
Arnold Gold, Robert Benson, Stacy Bass,
Woodruff/Brown Architectural Photography,
Mara Lavitt

Executive Editor, Connecticut
Helen Bennett Harvey
hbennett@newhavenregister.com

| art & production |

Senior Designer **Alyson Bowman**
abowman@connecticutmag.com

Designer **Greg Moody**
gmoody@connecticutmag.com

Features Production Coordinator
Mike Wollschlager
mwollschlager@connecticutmag.com

Advertising Support Specialist
Patricia Genovese

| sales & marketing |

Senior Vice President, Sales and Marketing
Rich Medeiros | 203-680-9919
rmedeiros@hearstmediact.com

Senior Advertising Director **Trish Luzzi**
203-680-9924 | pluzzi@hearstmediact.com

Greater New Haven **Joe Hiznay**
203-401-1572 | jhiznay@connecticutmag.com

Hartford + Litchfield Counties **Karl Cicitto**
860-944-7256 | kcicitto@connecticutmag.com

Middlesex + New London Counties **Richard Catanese**
203-789-5428 | rcatanese@connecticutmag.com

Tolland + Windham Counties **Mark Michaud**
203-836-0433 | mmichaud@connecticutmag.com

Fairfield County **Tracy Poeti**
203-215-9701 | tpoeti@connecticutmag.com

Marketplace Advertising **Joe Hiznay**
203-401-1572 | jhiznay@connecticutmag.com

Subscriber Services
855-235-9032

PUBLISHER'S REPRESENTATIVES

Boston Lange Media Sales
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New York Couture Marketing
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| editor's note |

Awards Season

It's always nice to be recognized for one's hard work. It's even sweeter when that recognition comes from one's peers.

Each year, the Connecticut chapter of the Society of Professional Journalists chooses the best print and broadcast journalism from the previous year. SPJ is a national organization dedicated to promoting the free practice of journalism, high standards of ethical behavior and excellence among journalists.

I'm proud to say *Connecticut Magazine* was honored for excellence in the latest state SPJ contest. Our editorial team took home a total of six awards, including three first-place prizes, at the late-May ceremony at Grassy Hill Country Club in Orange.

Writer Michael Lee-Murphy (at left in photo), who joined the staff in 2016, won top honors in the magazine arts & entertainment category for his story on Mohamad Hafez, a Syrian-born New Haven artist who turns the wreckage of his war-torn homeland into stunning art. Lee-Murphy also took a first-place award for local reporting for his story on the organization Community Speaks Out, which deals with the growing opioid-abuse epidemic in the southeastern part of the state.

The combined effort of Lee-Murphy and Erik Ofgang (at right in photo), a senior writer who has been on staff since 2014, captured the top award in the education category for magazines with their in-depth piece on a state court ruling that could fundamentally change how schools are financed, how students graduate, how special education is funded and how teachers are paid and evaluated.

Ofgang also picked up two second-place awards, one for in-depth reporting on the Connecticut origins of the painkiller OxyContin and another for a feature story on the dramatic discovery of two Connecticut whale ships that had been lost in the Arctic for 144 years.

The magazine also picked up a third-place award in the leisure category for a roundup of the best barbecue joints in the state, a story that carried the bylines of Ofgang, former writer Kate Hartman, and myself.

With any luck, the issue you're holding might contain a winner or two for the next SPJ contest. Perhaps one will go to Lee-Murphy's look at our state's deadly spate of police chases this year ("When Should Police Pursue?" page 9). Or maybe our exploration of the best places to grab eats for cheap in the state ("Bargain Bites," page 37). An award could also go to Ofgang's examination of the long-running battle between the Wright brothers and Bridgeport's Gustave Whitehead ("First in Flight or Fake News?" page 45).

Win or not, we at *Connecticut Magazine* will continue to strive for excellence as we deliver to you the best of what our state has to offer.



Albie Yuravich

ayuravich@connecticutmag.com

Follow me on Twitter and Instagram @AlbertYuravich

Correction: Paulette Haupt, who is stepping down after 40 years as the founding artistic director of the National Music Theater Conference at the Eugene O'Neill Theater Center in Waterford, received an award at the 27th annual Connecticut Critics Circle awards ceremony June 26 at the Edgerton Center for the Performing Arts at Sacred Heart University in Fairfield. Her number of years as the artistic director was incorrectly stated in June's Backstage column by Frank Rizzo.



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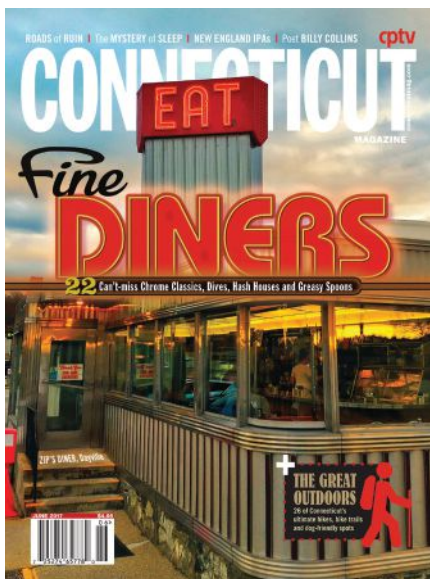
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TESTIMONIALS of SMALL MIRACLES

Adele, Age 75 "For many years, I have suffered from lower back pain and pain radiating down both of my legs to my feet from an accident. Every time I exercised or moved just the wrong way I'd have pain that would last for a long time. I couldn't even roll out of bed without extreme pain. After the third visit all of my pain was gone. It was my own little miracle. I was very impressed by the care but also by the fact that the doctors were knowledgeable and very personable. The staff was friendly and helpful and I would recommend their treatment to everyone with neck or back pain."

Jack, Age 37 "I was working as a Police officer in April when I was injured on the job, lost the strength in my left arm and hand and had a lot of pain in my neck and midback. I saw many Doctors for 6 months with no resolution to my problem, whether Physical Therapy, Steroids, Pain Medication, or Nerve Block. The Surgeon wanted to do a 3 level fusion on my neck as the last treatment option. I saw the ad in the paper and decided I didn't have anything to lose and to give it a try, but it was my last chance before getting surgery. After my second visit I had regained all of my strength in my left arm and hand and had minimal pain in my neck. My life has drastically improved."

Duane, Age 77 "I woke up one evening with severe pain going down my right leg and went to a Doctor who couldn't tell me what was wrong. He told me to go home, take a hot bath and in a week if it didn't go away to come back. I had an MRI showing a bulging disc in the lower spine, with arthritis and gout. A family member told me about the Deep-Tissue Laser Treatment®, and after the first session the pain lessened significantly. At the end of the visit I could move around great. By the 5th or 6th visit I had no more pain in my leg and lower back. I am extremely satisfied, my legs are stronger, and I am standing up straight. This has been a fantastic thing and it all happened in 4 to 5 weeks. If I could tell you anything it would be to not take pain killers or have surgery until you experience incredible **Deep-Tissue Laser Therapy**".



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reader letters

Dishing on 'Delicious Diners'

I read with interest the article about diners in the June issue. We have been eating at the Sandy Hook Diner for over 40 years. I've heard that the diner has been sold. My husband went there and talked to the new owners. They said nothing will change — same chef, same wait staff, same food. Not to worry.

*Louise Baker
Newtown*

I am disappointed that your diner article omitted my longtime favorite, the Athena Diner in Southport. Their Tuesday soup of the day, split pea with croutons, is outstanding and the croutons good enough to be eaten separately. At most places, cheese blintzes come frozen from food service suppliers, while at the Athena they are freshly made, soft and moist and served with sour cream and/or apple sauce.

*Steve Oresman
Darien*

You missed the Athenian III diner in Milford. Great food, reasonable prices and attentive staff.

*Susan E. Riccio
Orange*

Suggestions for 'Walk This Way'

Thanks for the June article on walking, hiking and biking places, but my favorite, Sherwood Island in Westport, wasn't there. I am prejudiced as I'm a Westporter who first moved to town in 1961, and grew up with a view of Sherwood Island from our home's driveway, and since returning to town in 2000, still live within a mile of the state park, but without a view. I try to ride bikes there daily, weather permitting, with my wife.

That said, the park is open year round, has over six miles of paved or gravel trails for walking or biking, including over a mile of paths directly along the Sound and the park's beaches, and also has a hilltop on the trails with a panoramic view ranging from the skyline of Manhattan some 50 miles off to the west, to the expanse of open water to the east that appears to be the Atlantic Ocean, since you cannot see where Long Island continues off east of Port Jefferson due to lack of sufficient elevation on the island.

And dogs (on leash) are permitted from Sept. 30-April 15.

And there are no fees for entry from late September through mid-May.

And as a 65-plus-year-old, my Charter Oak pass gets me in free any of the days fees are collected — one of the few free fringe benefits of living in Connecticut.

*Chris Swan
Westport*

I was very disappointed that your article about hiking, biking and strolling destinations did not include West Rock Ridge Park, which is part of New Haven, Woodbridge and Hamden. The park's recreational uses include hiking, bicycling, fishing, car-top boating, horseback riding, dog walking, picnicking, cross-country skiing, rock climbing and other passive pursuits. A park road to the historic Judges Cave and the South Overlook with views of New Haven and Long Island Sound is open to vehicle traffic, in season. Mountain bikes and horseback riding are permitted on certain trails. There are approximately 20 miles of blazed trails in the park. Primary trails include the Regicides Trail, which runs along the ridgecrest; the Red Trail, which runs the length of the park at the east base of West Rock Ridge; and the White Trail, which passes along the shore of Lake Wintergreen.

Check out the overview at www.ct.gov/deep/westrockridge: Rising up to 627 feet above mean sea level, West Rock Ridge is

one of the most prominent features of the New Haven region. West Rock affords the visitor a spectacular view; it is estimated that one can see approximately 200 square miles from various locations on the ridge with excellent views of New Haven Harbor and Long Island Sound.

Should definitely have been on your list of Connecticut favorites. It certainly is on mine.

*Marietta Mattei
Hamden*

Think Our Roads Are Bad?

Anyone who thinks Connecticut roads are some of the worst in the nation ("State of Disrepair," June issue) must never travel outside the state. The major highways — I-84, I-91, CT Route 2 and most of I-95 — are excellent. There are some problem areas, but for the most part, these major roads are in excellent shape. We drive a motor home through many states, and are thankful every time we get back on Connecticut highways. Try Michigan, which doesn't have a smooth mile of highway that we have found. South Carolina is awful. Springfield, Massachusetts, is constantly being repaired. New York roads are far worse than Connecticut. We are lucky to have good major road surfaces.

*John Kelling
Windsor*

Still Time for Burgers

You invited additions to your burger list ("Burger Time!" May issue). My main addition would be the wonderful burgers at the bar in Millwright's in Simsbury. I would also toss in the burgers at Corey's Catsup and Mustard in Manchester. Although you generally did not include chains from out of state, I think the bison burger topped with pot roast at Ted's Montana Grill is just so fabulous.

*Llyn Kaimowitz
West Hartford*

Danny's Drive-In in Stratford has made fresh, awesome burgers since 1935. How can you skip a joint that's been tried and true to the hamburger and been around for over 80 years?

*Missy Jane
Via Facebook*

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When Should Police Pursue?

SIX PEOPLE HAVE DIED IN POLICE CHASES IN CONNECTICUT ALREADY THIS YEAR, SPURRING CALLS FOR REFORM

BY MICHAEL LEE-MURPHY

At a vigil on Fairfield Avenue in Bridgeport in May, mourners gathered in the hundreds to remember a slain 15-year-old boy. Relatives and friends screamed in grief at the police who were watching from a Walgreens parking lot.

The appearance of Bridgeport Mayor Joe Ganim and Police Chief Armando Perez was not greeted warmly. The chief was heckled as he tried to place a candle at the site where one of his officers shot and killed Jayson Negron the day before. While at the vigil, Perez told reporters that he felt his officer had followed protocol and had done nothing wrong.

Negron was the driver of the vehicle, which police say was stolen and used by Negron to try to pin an officer. Julian Fyffe, the 21-year-old passenger in the car, was also shot and has said he and Negron were merely trying to stop, when Negron accidentally put the car into reverse, and police opened fire.

While the shooting is under investigation by state police, the case has raised questions about policing in Connecticut, particularly about police pursuit policy. By one count as of this writing, Negron is the sixth person to die in police pursuits in the state in 2017.

The other five deaths this year are: Tommy Clayton Brown and Andrew Bolden-Velez, who both died early in

the morning on New Year's Day after crashing an allegedly stolen vehicle into the Congregation Beth El-Keser Israel synagogue in the Westville section of New Haven; Vincent Fowlkes, who died in a car accident in Norwalk later in January while fleeing police who were in the process of executing drug enforcement warrants; Deion Anthony Pittman, who was killed in late March when another driver fleeing police ran a red light in Groton and crashed into the car Pittman was a passenger in; and Joseph Edward Rothenbucher, who died in May after the car he was driving crashed into a tree in the Bethel suburbs while police pursued him during an early morning high-speed chase.

While the National Highway Traffic Safety Administration, the federal agency that tracks deaths in police pursuits, won't release its 2017 numbers for at least a year, the state is on track for a significant increase over recent years in police-pursuit fatalities. According to NHTSA statistics, in 2015 (the most recent year available), two people died in police pursuits in Connecticut. In 2014, the number was one, and in 2013, three people died. This year is on pace to be the deadliest year in a decade for fatalities involving police chases. In addition to the six fatalities since Jan. 1, two people have been shot during a pursuit and survived. (Those, like Negron, who are fatally shot during a pursuit are not included in the NHTSA statistics.)

Stretching back to 1982, between three and four people have died each year on average in police pursuits in Connecticut.

While the 2017 pursuit fatalities vary widely in circumstance, the high number has made for added scrutiny of the policies that govern pursuits.

Lawmakers, attorneys and a former state trooper are pointing to what they say is a statewide pursuit policy that is too vague, though for different reasons. Local municipalities set their own pursuit policies, but they must take as a starting point the state's Uniform Statewide Pursuit Policy, which is enshrined in state statute. Some of the language in the law which governs the rights of emergency vehicles and police pursuits leaves too much open to interpretation, say both a lawyer representing people injured in police pursuits, and a former state trooper.

Tony Cretella, who is retired after two decades as a state trooper and now operates a private firm reconstructing accidents, says that one particular part of the statute is unclear to the point that it places police in an impossible situation. "The operator of any emergency vehicle may ... exceed the posted speed limits or other speed limits ... as long as he does not endanger life or

Above: Police at the scene of the fatal shooting of Jayson Negron, 15, in Bridgeport on May 9. Negron was driving what police say was a stolen car before the shooting. CHRISTIAN ABRAHAM/HEARST CONNECTICUT MEDIA



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property by doing so," the statute reads. Cretella says this amounts to telling police "you can do it, just nothing bad can happen when you do it." The result, Cretella says, is that individual departments develop their own cultures about pursuits, and habits about when to pursue and when not to.

Michael Stratton — a Stratford lawyer who has filed several lawsuits on behalf of those killed or injured in police pursuits, including Fyffe — says the vagueness of the pursuit law is creating an "accountability gap," a legal gray area that means officers have too much discretion and shields municipalities from civil liability. "We are incentivizing local police departments to blur their rules," he says.

Stratton has also filed suit in the pursuit death of 22-year-old Fowlkes in Norwalk. Norwalk City Council member Phaedrel Bowman says she would like to see local pursuits restricted to those involved in violent crime. "If [officers] can see the license plate, then they should not be pursuing, unless it's a situation of murder and someone who they think will likely kill someone else unless they stop this incident," she says.

State police declined to comment on existing state statute, and the union representing them did not respond to multiple requests for comment. Cretella, for his part, thinks a policy that identifies non-pursuable crimes is unrealistic. "You're never going to get a policy implemented [by a police department] that says there are only certain things you can pursue for," he says, arguing that such a policy would embolden those engaged in criminal behavior to try to evade police.

According to retired police Capt. Thomas Gleason, who conducted a review of Connecticut's Statewide Uniform Pursuit policy at the request of *Connecticut Magazine*, the state's pursuit policy is more lax and leaves more up to officer discretion than other policies he has reviewed. "Do they view, in the policy, a speeding violation as the same thing as an armed robbery? There's no qualifiers; there's nothing there of defining misdemeanors or civil infractions, traffic violations from forcible felonies. That's where we see, I think, the difference in pursuit policy that I've read overall in the United States," he says.

A former police officer who worked at municipal, county and state levels in Alabama and Florida for some 30 years, Gleason is now on the advisory board of Pursuit Safety, a nonprofit advocacy group that works with law enforcement agencies to reform pursuit policy across the country. Gleason's son, an officer with the Military Police Corps in Louisiana, died in an accident in 2000 while pursuing a suspect.

Gleason, who says he has consulted in some 35 states (though not Connecticut), points to a pursuit-policy template put

together by the International Association of Chiefs of Police. In comparing the IACP model policy with Connecticut's pursuit policy, there are at least two big differences in the respective sections governing the initiation of a pursuit. In the IACP policy, it reads "in general, pursuits for minor violations are discouraged," language which does not appear in the Connecticut policy. Similar, if more vague, language advising an officer to consider "the seriousness of the offense" does exist in Connecticut's policy. The IACP further says that in deciding to initiate a pursuit, officers should consider "officer training and experience." Connecticut's policy advises no such consideration.

Gleason also says decision-making processes suffer in a pursuit, for both the officer and those being pursued. "There's an adrenaline rush, but the thing that goes along with the adrenaline rush is the decision-making process that you make is not always as clear," he says. "We know as the blood pressure increases, the field of vision starts decreasing. In other words, we concentrate on the object that we're chasing, and we might not see the factors that we would before."

Lawmakers in Hartford, too, are raising questions about police pursuits. State Sen. Gary Winfield, D-New Haven, put forward a bill that calls for quicker investigation into police misconduct. While the bill does not specifically address pursuit policy, Winfield says there will likely be a bill dealing with it in the next legislative session.

Cretella points out that when it comes to police pursuits, it takes two to tango. "If you don't run, then I can't chase you," he says.

There are, to be sure, different schools of thought on the question of why people might run. Stratton says that the recent spate of deaths in police pursuits are emblematic of a larger breakdown in trust between officers and the communities they police, especially in cities. "This is not Guilford or Madison or Weston where you can stop at 1 o'clock in the morning and know that it's going to be Officer John and your dad knows him and you're going to get maybe a ticket," he says, explaining that there are times when young people in cities have reason to be fearful of interactions with the police. Likewise, when someone flees, police are inclined to chase.

"People generally don't respond irrationally. So I think the suburbanites tend to look at these urban youth and they go, 'Well, I wouldn't have [run]. These people are different somehow.' No." This, he says, is a particularly dangerous situation. "We have people who are now acting rationally, and doing horrible things." ■

Welcome to the New Club

HISTORY-SOAKED HARTFORD CLUB ENTERS NEW ERA WITH MODERN LOOK, CULTURE

BY MARYELLEN FILLO

Past Hartford Club members Mark Twain, Katharine Hepburn, Wilbur Cross, Igor Sikorsky, Richard Gatling and J.P. Morgan might not recognize the business club of the present day.

Once the elite bastion of the city's rich and famous, the 144-year-old private club on Prospect Street is changing both its philosophy and its looks to attract members more reflective of today's business world.

"The demographic has changed considerably from when the club was first started," says board of governors member Eric George, referring to a new generation of younger and far less caste-conscious men and women who are making their professional marks in ways CEOs and board presidents of yesteryear could never have imagined. "The business culture in the city has changed and it's not just insurance companies or banks anymore. Business leaders are younger, less structured. Corporations are run differently. Social media has changed the way people communicate, get deals done, and has expanded the range of clientele.

"All organizations, including ours, need to reassess now and then how we are running our business and make adjustments in order to stay current."

Faced with foreclosure less than two years ago, members of the club launched a campaign to attract younger members, at the same time developing a capital improvement plan to upgrade and modernize the three-story Georgian landmark designed by famed architect Robert Andrews. The fee structure was modified and memberships began being offered not only to individuals and companies, but also to nonprofits, small-company owners and those who are or want to be more active in the Hartford community, as well as network with like-minded people. Cognizant that the culture called for activities beyond business lunches and member get-togethers, the club also developed special events and programs that would appeal to members' families, as well.

At its peak, the club boasted more than 1,000 members, according to general manager Tom Natola. Following last decade's recession, that number plummeted to fewer than 400, he says. The club has rebounded in the last two years, with a 30 percent increase to about 515.



Along with a change in culture came a change in aesthetics, one that respects the significance and architectural pedigree of the National Register of Historic Places-listed building, while giving it a more inviting, casual and welcoming vibe.

That first phase was redoing the first-floor members lounge, the place where members of the once-upon-a-time men-only club would meet to discuss business, the arts and literature while lounging in stiff upholstered chairs in a room heavy with dark carpeting and layers upon layers of dramatic draperies.

After the \$100,000 renovation, the carpeting is gone, replaced by revitalized hardwood floors. A 22-foot bar and stools have been installed at one end of the room, which has been painted and freshened up with modern decor that complements its classic fireplace, dark-wood millwork and high-chandeliered ceilings. High-top tables and stools have also been added to the lounge, now the building's social core.

"We did this area first because it is what you see first when you walk in," George says. "We wanted to generate a buzz, some excitement."

Recognizing the newer business model of working remotely rather than in an office, the club has taken another step to appeal to a new generation of business people, updating its technology and affording members comfortable space to work on the go. Small meeting rooms are now available to members who opt not to maintain big conference rooms as part of their businesses, but who need space to conduct a meeting or seminar.

And how is the new look of the downtown

club going over with older members?

"I think there is a general understanding, a consensus, that we are in changing times," George says. "We are excited here in Hartford as we get ready for the opening of the UConn Hartford branch, a renewed energy at the Wadsworth Atheneum across the street, the continued development on Front Street. We think you can maintain your roots as a club but still change as the times necessitate."

Future plans include continued improvements on the second floor of the building. Since the changes have begun, the club has seen growth in its membership as well as more interest holding special events in the building, which also includes a large first-floor dining/ballroom.

"I think it's a much more diverse club than people realize," the club's president, Scott Trenholm, says. "I think we as a club are having a rebirth and are a work in progress," he says. "As members, we appreciate the historical significance of the building but also like modern amenities. We have to find that balance."

What would some of those long-gone famous members think about the club's new look and energy?

"Well, I think Mark Twain would like the high-tops," says George, referring to the new casual seating that lends itself to easier conversation with those walking by. "He'd have a better view of what was going on."

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Short and Sweet

FOR 30 YEARS, STATE FOUNDATION HAS CHAMPIONED SHORT-STORY WRITERS WITH \$30,000 REA AWARD

BY ERIK OFGANG

When Jim Shepard received a phone call from Elizabeth Rea, who oversees the Rea Award for the Short Story, he wasn't expecting the news he was about to get.

Shepard, a Bridgeport native and celebrated short-story author, had previously served as a judge for the prestigious Connecticut-based award and says his first thought was, "Oh, they want me to judge it again. Where am I going to fit this in?" Instead, he learned he was the 2016 award winner, a surprise he likened to "winning the lottery when you didn't know you bought a ticket."

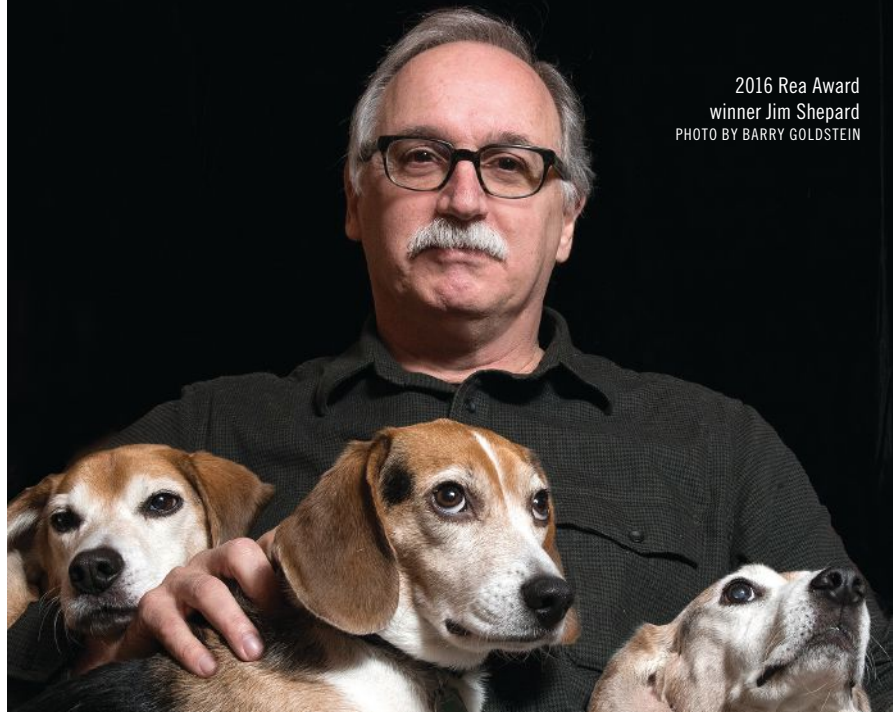
This year marks the 30th anniversary of the Washington, Connecticut-based Rea Award for the Short Story. Awarded to a living writer who "has made a significant contribution to the discipline of the short story form," the Rea Award is one of short fiction's biggest honors and comes with a \$30,000 prize. Past winners have included luminaries like Joyce Carol Oates, Alice Munro and John Updike. Though this year's winner grew up in Connecticut, recipients are not required to have ties to the state.

The award was founded in 1986 by the late Michael M. Rea. Since Michael's death in 1996, his widow Elizabeth has been the steward of the award. Elizabeth, who lives in Washington and runs the Dungannon Foundation, which was formed to administer the Rea Award, says the concept grew out of her husband's love of the short story as a distinct literary expression.

"He was Irish in heritage and he was passionate about being able to sit down in one sitting and being able to read one story," she says. "He often compared it to a painting where you could take it all in in one viewing."

A commercial real estate owner and developer, as well as an art collector, Michael was also a collector of first-edition short stories by American authors such as Edgar Allan Poe.

Young authors are frequently advised by agents, publishers and even fellow writers that short stories are not profitable. It's a trend Michael wanted to fight. "He wanted to give the short-story form prestige and a special quality and not have it just be a stepping stone to the novel," Elizabeth says.



2016 Rea Award
winner Jim Shepard
PHOTO BY BARRY GOLDSTEIN

Each year three writers are invited to be jurors for the award. Each nominates two authors, then an award winner is selected. No one but the jurors is involved in the selection of the nominees and finalist. The nominations list is not made public.

The award is not granted for a specific story or lifetime achievement, but for a writer's advancement of the short-story form. Elizabeth says 1994's winner Tillie Olsen "wrote only four short stories in her life but she had such a significant contribution to the form that it allowed her to win the award. That was the kind of writer that Michael wanted."

This year's jurors, Deborah Eisenberg, Amy Hempel and Joy Williams, all previous Rea Award winners, explained why Shepard won the award in a written citation. "In the course of visiting other centuries, a range of nations, and the homes of ordinary citizens, Jim Shepard has — in five stellar collections of stories and seven novels — proved himself an original, darkly funny, and deeply humane writer. His prodigious research combined with a kind of X-ray vision of the soul produces stories that we learn from, that improve us, that expand our sense of what a life can be."

After growing up in Bridgeport, Shepard received his Bachelor of Arts from Trinity College in Hartford and his Master of Fine Arts from Brown University in Providence. He is the J. Leland Miller professor of American history, literature and eloquence at Williams College, in Williamstown, Massachusetts.

His work is built on intense historical research. "The results often end up resembling journalism, as if a newspaper's account of a train wreck suddenly became encrusted with enough background and context to switch genres and become fiction," *The New York Times* wrote in

a February review of his latest story collection, *The World To Come: Stories*.

Despite details from this research informing his work, they never overwhelm it. The stories in *The World to Come* cover such diverse topics as John Franklin's lost expedition in 1845 to finding the Northwest Passage, a British submarine alone in the Indian Ocean, and a Cold War-era observation platform being battered by storms in the Atlantic Ocean, but the human experience of the people at the center of his stories remains the focus.

Like the founder of the Rea Award, Shepard is fascinated by the poignant, piercing directness of a short story.

"I'm really drawn to that ability to get to the heart of the matter very quickly and construct a form that seems more evocative than comprehensive. That seems to point more toward information that's still to be gathered and/or intuited. So, I like the way the short story encourages us to think and I like the way the short story encourages us to find out more," he says. "I'm also, as I've gotten older, more and more impatient with what feels to me like the furniture-moving involved in getting a big novel moving or going; that kind of throat-clearing that you see in the beginning of a novel. It's almost like you're watching a play and everybody's carrying the sets on and arranging everything and getting ready to get this thing moving."

He adds, "Somebody years ago compared the novel to the Normandy invasion and the short story to a guerilla action. I think that's kind of true. I like that feeling of getting in and getting out fast, even with a subject that would seem to be one filled with scope."

For more information about the Rea Award for the Short Story, go to reaaward.org. To learn more about Jim Shepard's writing, go to jimshepard.wordpress.com. ■

Services offered include one-hour facials (\$99, or \$79 for members), 35-minute facials (\$55, or \$45 for members) and HydraFacial treatments (\$175, or \$150 for members), a modern type of microdermabrasion that pulls impurities from the skin while infusing it with nutrients. The spa also offers a one-hour Swedish massage (\$99, or \$79 for members), a one-hour, deep-tissue massage (\$99, or \$79 for members) and chemical peels (\$99, or \$79 for members). Add-ons include hand and eye treatments.



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The Connecticut River Museum in Essex will host the *Onrust* until early October. JUDY PRESTON

Onrust Sails Again

REPLICA OF THE FIRST AMERICAN-BUILT SHIP ARRIVES AT CONNECTICUT RIVER MUSEUM IN ESSEX, HONORS ADRIAEN BLOCK'S HISTORIC 1614 VOYAGE

BY ERIK OFGANG

Four centuries ago, Adriaen Block, the Dutch navigator and trader, set sail from New York Bay into uncharted waters aboard a new, untested vessel.

Block had previously made four voyages to the Northeast in order to establish a fur-trading network with Native Americans and to chart the coastal waters and rivers Henry Hudson had surveyed for the Dutch a few years earlier. But the year leading up to 1614 had been full of uncertainty for Block. While wintering at New York Bay

between 1613 and 1614, Block's original vessel, the *Tyger*, caught fire and burned to the waterline. From the ashes and salvaged remains of this vessel, Block and his crew built a new ship in the frigid winter.

The new vessel was named *Onrust*, Dutch for "unrest" or "restlessness."

During the ship's maiden voyage, Block explored the East River, becoming the first known European to navigate that river's treacherous Hellegat (Hell Gate) and to enter Long Island Sound, sailing what would become Connecticut's waters. Moving up the Sound he located the Housatonic and Thames rivers and sailed up the mighty Connecticut River, past the site of present-day Hartford, whose eponymous Adriaen's Landing is home to the Connecticut Convention Center and the Connecticut Science Center.

That historic voyage was recreated on a June evening when members of the media were invited aboard a replica of the vessel as it arrived in Connecticut for the first time from its homeport in New York state. The Connecticut River Museum in Essex will host the *Onrust* until early October.

The vessel will be available for cruises Thursdays through Mondays at 1:30, 3:30 and 6 p.m., and tours when not cruising.

"It's been 403 years since the *Onrust* has been here," Christopher Dobbs, executive director of the Connecticut River Museum, says at the start of the recreation's "return" voyage. "This is a momentous day and such a historic day for the river itself and for the Connecticut River Museum to be able to host the *Onrust*."

The building of this second *Onrust* was led by New York-based nonprofit the *Onrust* Project. Before building the vessel, the *Onrust* Project conducted extensive research, during which traditional Dutch shipbuilding techniques were rediscovered. More than 250 volunteers participated in the build of the vessel launched in 2009 at the Mabee Farm Historic Site in Rotterdam, New York. The voyage to Connecticut is the *Onrust*'s longest to date.

Press and other dignitaries boarded the vessel in Old Saybrook and were treated to a ride. Though the recreated boat traveled the river with the help of a motor, when cruising in the vessel, it was easy to imagine

what that first voyage had been like long ago. At the start, Walter W. Woodward, Connecticut's state historian, discusses the original *Onrust*'s significance.

"Then, as now, the word 'restless' had many meanings and all of them would apply to the world this little vessel made," says Woodward as the vessel departed Old Saybrook. "A generation of restless Europeans, constantly in motion, continually operating, never ceasing or pausing, both Dutch and English, would come to this river. First, in search of trade with the indigenous people, and soon after, in quest of their lands."

He adds, "For those already here, the arrival of the *Onrust* heralded a new native restlessness. First, as the indigenous people jostled with each other for control of the distribution of European trade goods, sharp metal tools, imported cloth and other rarities, and later, to fight the efforts of these insurgents to drive them from their home. For them the arrival of *Onrust* brought centuries of restlessness, literally unrest, frequent wars, sickness and turmoil."

Block's original voyage had a profound impact on what would become Connecticut and U.S. history.



ERIK OFGANG

On a famous map of the region made after the voyage, he named Block Island after himself and dubbed the area he had explored — including parts of modern New England — New Netherland.

The recent partial recreation of that voyage is less momentous, but not fully lacking in drama. Near its start, Old Saybrook's first selectman, Carl P. Fortuna Jr., who was riding on the vessel, announces he had just told Norman Needleman, Essex's

first selectman, that we were on our way "with cannon," referring to the small cannon on board that are similar to what Block and his crew would have been equipped with. These weapons proved more useful than anticipated.

During the voyage, the *Onrust* attracted notice from modern boats traveling the river. Several pulled close by to take pictures of the ship with its sails unfurled against the fading light of early evening. One vessel drew near before playfully setting off a small firework as if to challenge the boat. It was good natured, but the *Onrust* is not to be bandied with. A few minutes later the crew let loose two (empty) cannon shots. The sound of these explosions rang across the river, a booming and exciting herald of the vessel's arrival in Connecticut, and one that, as is fitting, caused some unrest.

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OUR LITTLE RACKET

By Angelica Baker
HarperCollins
2017, 512 pages

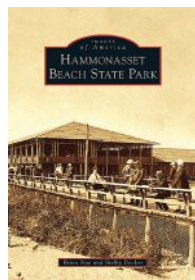
When the investment bank Weiss & Partners is shuttered, its CEO, Bob D'Amico, who lives with his family in Greenwich, is accused of wrongdoing in this debut novel from Brooklyn-based author and Yale grad Angelica Baker. D'Amico's financial fall from grace is chronicled from the perspective of his teenage daughter Madison and the women in her life, including her mother, best friend, nanny and a family friend. What the plantation culture of the Deep South was to William Faulkner or the Dust Bowl was to John Steinbeck, Greenwich is to Baker in *Our Little Racket*. Depicted in all its stereotypical, manicured, moneyed glory, Greenwich quickly becomes a place of almost mythical significance in this ambitious, 500-plus-page work. When Madison reflects on her father's downfall, she imagines her family's neighbors hoping for a meltdown of Shakespearean proportions. "They were afraid of, and so eagerly awaited, screaming and yelling, King Lear ranting beneath a white tent on a moonlit Greenwich lawn. In this, her father never obliged." | ERIK OFGANG |



HAMMONASSET BEACH STATE PARK

By Brian Noe and Shelby Docker
Arcadia Publishing
2017, 128 Pages

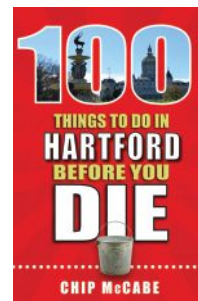
Hundreds of state communities have had their stories told by the prolific Arcadia Publishing's *Images of America* series. Now state parks are getting their turn. One of the most popular spots along the Connecticut coast is Hammonasset Beach State Park. Like many of the placenames here derived from Native American languages, the name of Hammonasset tells us a bit about why the place is important. It means "the place we dig holes," according to this new book. Lavishly illustrated with some 200 photos, historical images and maps, this book is enough to make you want to get down to the beach double-quick. It takes readers through the geologic, as well as human, history of the place. Did you know that Hammonasset was used as a war-training facility during World War II? Or that traces of human settlement date back nearly 7,000 years? Read about all that and more. | MICHAEL LEE-MURPHY |



100 THINGS TO DO IN HARTFORD BEFORE YOU DIE

By Chip McCabe
Reedy Press
2017, 160 pages

Regular readers of *Connecticut Magazine* will know we are not very fond of that old slur that says Connecticut is a rest stop between Boston and New York. Hartford, more often than not, has borne the brunt of these criticisms. Hartford is not boring. People who live there know that. Chip McCabe's new book will put the stubborn notion to bed forever for those who are new to town or don't go there enough. The marketing director for the Hartford Business Improvement District, McCabe has put together a list of amazing cultural events, legendary food spots, and festivals that could keep even a dedicated reader busy for years. Art galleries, museums, sports and food, food, food; next time someone mumbles something about Hartford, show them this book. | MICHAEL LEE-MURPHY |



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1. A record turnout of nearly 200 people showed up to hear from New Britain Mayor Erin Stewart and Women's Basketball Hall of Famer Rebecca Lobo at the Simsbury Chamber of Commerce's ninth annual **Business Leaders Breakfast**. From left: Mayor Stewart, Lobo and Lisa Gray, executive director of the Simsbury Chamber of Commerce.

(photo courtesy of Alliances by Alisa Media Relations)



2. Aspiring young rappers enjoyed face-to-face time with hip-hop performers Tang Sauce, Klokwise and Self-Suffice during **ArtsMentors**, a free, live arts program for youth and their mentors provided by the Autorino Center for the Arts and Humanities at the University of Saint Joseph in West Hartford. From left: University of Saint Joseph graduate student and co-program director of ArtsMentors Camille Cielo, Tang Sauce (John Manselle-Young) and Elijah Hughes from Nutmeg Big Brothers Big Sisters.

(photo by Andy Hart)



3. The law firm of Robinson+Cole honored Rachel Robinson, founder of the Jackie Robinson Foundation, with its third **Giving Cup Award** during a reception at The Palace Theatre in Stamford. Mrs. Robinson, a longtime Stamford resident and philanthropist and the widow of American icon Jackie Robinson, has spent a lifetime giving back to her community. From left, Robinson+Cole managing partner Stephen E. Goldman; Robinson+Cole partner Brian E. Moran; daughter of Rachel Robinson and vice chair of the Jackie Robinson Foundation Sharon Robinson; Daryl McGraw, past Giving Cup Award recipient and associate director at the Office of Recovery Community Affairs for the Connecticut Department of Mental Health and Addiction Services; and Robinson+Cole partner Edward V. O'Hanlan.

(photo © Anne Gattilia of Elegant Edge Photography)



4. Three Hartford students who were admitted to **Trinity College** with full scholarships were surprised by Trinity College admissions staff and the Bantam mascot at their school, Global Communications Academy in Hartford. From left, Angel Pérez, Trinity's vice president for enrollment and student success; Kiera Flynn; Tiana Starks; the Trinity College Bantam mascot; Giovanni Jones; and Kimberly Stone, principal of Global Communications Academy.

(photo by Andrew J. Concatelli)



5. Biddy Barbee, of Bozrah, and Suzanne Marshall, of Norwich, fall in puppy love with Mugsley and Frankie, 2-month-old terrier mixes, at the Connecticut Humane Society's **Faux Fur Ball** April 22 at the Hilton Mystic Hotel in Mystic. Barbee, Marshall and more than 130 other animal supporters had the chance to meet CHS puppies at the special event and enjoyed dinner, music and live and silent auctions. Guests and sponsors raised over \$33,000 for care and medical treatment of pets at CHS's three locations in Waterford, Newington and Westport.

(photo by Lucy Guiliano Photography)

6. A panel of successful women leaders shared their experiences with teen girls and young women at the **Leaders of Tomorrow Mentoring & Empowerment Conference** hosted by Girls Inc. of Western Connecticut. Participating at the event were, from left: Maria Sanchez, owner of Sweet Maria's Bakery and member of GIWCT Board of Trustees; Mary G. Lanza, president, GIWCT Board of Trustees; Adrienne Parkmond, chief operating officer of The Workplace and member of GIWCT Board of Trustees; Lynn Ward, president and CEO of the Greater Waterbury Chamber of Commerce; Rhona Free, president of the University of Saint Joseph; Darlene Stromstad, president and CEO of Waterbury Hospital and Greater Waterbury Health Network; Valita Luckett, president of Waterbury CT Chapter of The Links and partner, Luckett & Luckett Associates; and Sandy Lombardi, senior human resource consultant of Waterbury Hospital and member of GIWCT Board of Trustees.

(photo by Girls Inc. of Western Connecticut)

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|community|

BY MICHAEL LEE-MURPHY



THE ORGANIZATION: Farm to Family

THE STORY: There is a notion that poverty, hunger and food insecurity in Connecticut is generally confined to a few isolated areas in our urban centers. In the tony Farmington River Valley — in Avon, Simsbury and Farmington — there is no hunger, goes the thinking. This is a misconception that frustrates the workers and volunteers at Farm to Family in Avon and Simsbury. Farm to Family, which is the post-merge name of Avon's Gifts of Love and the Community Farm of Simsbury, primarily provides services to the working poor in the Farmington Valley: those who make too much money to qualify for federal food assistance programs, but make too little to actually afford the food they need for their families.

Farm to Family has been around since 1989 and serves “people that fall in the gaps,” says Executive Director Susan Pribyson. The typical Gifts of Love client works at least 10 hours a week or is in school. Gifts of Love also provides housewares and basic furniture to its clients on the principle that every child should have a bed and a dresser, and every family should have a kitchen table at which to eat their meals. Unlike many food pantries, Gifts of Love does not simply provide a specific allotment of food, with a predetermined selection of items. Here, clients can shop for what they need and want. The pantry has a color-coded system to help clients avoid foods that are high in saturated fat, sugar and sodium.

Giving food to the working poor is what any typical food bank does. What distinguishes Farm to Family is the extent to which it incorporates local sourcing and nutrition into its practice. Analysis of food systems has shown that too often the farm-to-table movement and its prioritization of nutritious and locally sourced food has been the preserve of the wealthy. The poor, then, must suffer the high sodium, fat and sugar content of food produced by large corporations and its cost-effective sourcing and supply chains. Not so at Farm to Family.

Owing to the 2013 partnership of the Gifts of Love food pantry with the Community Farm of Simsbury, the pantry is stocked with

fresh produce such as lettuce, kale, carrots, zucchini, eggplant and onions, all grown at Community Farm of Simsbury, some 20 minutes up the road. The canned food that stays good for a long time is still available, making for an easy dinner for a hungry child, cooked quickly by an overworked parent. The governing idea of the Farm to Family partnership, however, is that no food-insecure family should have to survive exclusively on the unhealthy stuff.

Up the road at the Community Farm of Simsbury, children are running everywhere during a visit in late May, squealing with delight at the goats, llamas and chickens that live there. The fourth-graders from both Hartford's R.J. Kinsella Magnet School of the Performing Arts and Latimer Lane School in Simsbury are paired up as part of Farm to Family's interdistrict educational program, which connects children from low-income communities with children from higher-income communities.

On a school visit, children generally take up genuine farm tasks such as seeding. The kids and the seniors “don't do made-up work,” says Jenn Djambazov, the farming director. She says the 77-acre farm produced some 26,000 pounds of food last year, 70 percent of which was split between Simsbury social services and Avon's Gifts of Love. (The rest is sold off in Community Shares of Agriculture). Djambazov says she is constantly asking herself “how much food can we get out of this place?” She is now trying to come up with new infrastructure designs for food production throughout the winter. After learning about sustainable agriculture, students get the chance to interact with farm animals, an opportunity city kids are often not afforded. The calming, relaxing influence of the animals on the children is plain to see.

In addition to food and financial donations — which pay for summer day-camp programs — Farm to Family is also in great need of household items such as towels. To donate to Farm to Family, go to giftsoflovet.org.

If you have an organization with an event that you'd like us to consider for the Community page, please send the details to mmurphy@connecticutmag.com.



The Man Who Saved Our Ospreys

Paul Spitzer is entranced as he trains his binoculars on a series of nesting platforms along the Great Island salt marsh, where the Connecticut River flows into Long Island Sound in Old Lyme.

"Here comes an osprey," he calls out to a group of about 20 people who had joined a Connecticut Audubon Society estuary field trip on a May morning.

"This is a male," Spitzer tells us. "He's headed out for fishing; the female is sitting on the nest. This is an osprey beehive out here!"

A minute later, he says, "Here's your morning chorus: the pleasant shriek of the successful osprey with its catch."

It wasn't always this way for "these magnificent birds," as Spitzer calls them. In the 1950s and '60s, naturalist Roger Tory Peterson, in tandem with writer Rachel Carson, made the alarming observation that the osprey population was declining precipitously along the shore of Connecticut down to Maryland.

"Roger discovered that most of the nests were empty," Spitzer recalls. "That was the beginning of the story. Roger and (his wife) Barbara moved to Connecticut partly to study the ospreys."

Pointing out toward Great Island, Spitzer says, "This was one of the first places that the DDT problem was recognized. And it was because of Roger. He was one of the first to see it."

Spitzer was too modest to tell the tour group about his own substantial contribution to saving the ospreys. His groundbreaking findings helped spur laws banning DDT, a pesticide used to control mosquito populations.

Spitzer first beheld the Great Island expanse in 1957, when he was 12. The man he accompanied on that formative outing was Peterson, already legendary for his writing about birds. The boy and his mentor conducted a Christmas bird count.

"It was a big thrill for me," Spitzer recounts during an interview from a house he has rented in Lyme for the summer. (He spends most of his year in Maryland.) "Roger loved to share his perceptions on what was going on. He looked to open people's eyes."

A few years later, while Spitzer was studying biology at Wesleyan University in Middletown, Peterson encouraged him to help study the ospreys and try to come up with a definitive reason for their decline. Spitzer did so, continuing the project while



An osprey rebuilds a nest in Old Lyme, while Paul Spitzer leads a group of bird-watchers on a tour of the osprey nesting area. ARNOLD GOLD



doing graduate study at Cornell.

"DDT was the project's focus," he says. "From the 1950s and through the '60s, there was an annual population decline for ospreys of up to 30 percent in Connecticut."

"It was pitifully low. The Connecticut River was down to one nest. Statewide, there were just nine active nests in the early '70s."

Spitzer says he became part of "a chain of faith" that began with Carson and Peterson. "Rachel and Roger met while they were in Maryland; they were ahead of the curve. Enough bits and pieces were coming in to show DDT was having this consequence. Rachel put the pieces together and advanced the hypothesis. In 1962 her book *Silent Spring* was published. In 1964 she died. That left Roger and others to pick up the baton."

Spitzer was one of those who grabbed that baton. He spent most of the late '60s and '70s measuring the ospreys' annual breeding population. Spitzer kept finding thin-shelled, collapsing eggs. The shells were so thin that incubation was becoming impossible.

Spitzer had the idea of switching eggs from osprey nests in Connecticut with eggs from a relatively healthy population in Maryland.

Because Spitzer knew that not nearly as much DDT was being used in Maryland, he could employ the egg switching to isolate whether the problem was intrinsic to the eggs in Connecticut.

Spitzer watched closely as the Maryland eggs hatched healthy chicks in Connecticut, but not vice versa. Then he transferred young nestlings from Maryland to Connecticut; virtually all of the Maryland nestlings flourished here. And so the problem, clearly, was those eggs in Connecticut.

In recent years Spitzer has continued his

work with ospreys. Now he is focused on our management of the ecosystem to ensure menhaden, a fish and the ospreys' primary food source, remain abundant.

During his early May field tour, Spitzer tells us of the ospreys: "They come back every year to the same nest and the same mate. In the fall they go all the way to the tropics, a perilous journey. If one of them doesn't make it back here, the surviving bird recruits a new mate."

Spitzer says he admires "the sheer wonderful tenacity of ospreys. This is part of the reason for their success."

You could say the same for Spitzer, although he claims to have mellowed. "I still love studying these birds but I don't want to interfere with their lives and nesting habitats." He quickly adds, "I never harmed them. I was always very careful in my egg switching and trapping. There is a spiritual correctness and connection to nature. It makes a better person of you."

Spitzer is pleased to see younger generations picking up the cause. The Connecticut Audubon Society has created "Osprey Nation," a network of volunteers watching over the nests.

In recent years, Spitzer says, the number of ospreys has "exploded on Long Island Sound and North America." According to the Connecticut Audubon Society, the state now has 294 active nests, meaning there are at least 588 adult ospreys here.

"That's one of the very happy environmental stories," Spitzer says.

Randall Beach is the longtime columnist for the New Haven Register, where his column appears Fridays and Sundays.

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this month

BY MICHAEL LEE-MURPHY

JULY 2017

THE SHORT LIST | HANS ZIMMER
JACQUES LAMARRE | BACKSTAGE
THAMES RIVER WATER TAXI

CANAAN RAILROAD DAYS

JULY 5-16 | CANAAN

canaanrailroaddays.com



NEXT STOP, CANAAN

July is a great month for festivals in our state, and the Northwest Corner has an excellent one. For 51 years, the **Canaan Railroad Days** festival has been bringing people together around the railroads that run through the town. There isn't a much better place for a street festival than Canaan's picturesque center, and from July 5-16 they're pulling out all the stops, with a celebration of trains, as well as street festivals, car shows and the like.

| this month | the short list

▶ I BELIEVE THAT WE WILL WIN

The new Elm City Express and Hartford City FC of the National Premier Soccer League have been giving Connecticut's soccer fans a reason to cheer this summer. But if you want to catch an even higher level of competition, East Hartford's Rentschler Field is the spot on July 1, as the **U.S. men's national soccer team takes on Ghana** in a tuneup for the Gold Cup, the biennial tournament for the North, Central American and Caribbean regions.

The match is at 4:45 p.m., and tickets start at \$25. rentschlerfield.com



HARTBEAT FOOD

It seems like every year for the past several years, food trucks have become a more common part of our urban landscape. What started off as a vehicle (metaphorically and literally) for cheap, plentiful food has now seen gourmet restaurants and adventurous culinary offerings take to the road.

From July 6-8, more than 45 food trucks will take over the Hartford riverfront from 11 a.m. to 8 p.m. for the **Riverfront Food Truck Festival**. There will also be live music and entertainment from local radio stations. riverfront.org/events/food-truck-festival

See July 2017 calendar listings at connecticutmag.com/calendar



▲ SHORELINE NOSTALGIA

It was known as Connecticut's Coney Island. Savin Rock Park delighted generations of Nutmeggers with its funhouses and roller coasters before closing in 1966. Once every summer, though, the city of West Haven puts on a remembrance, as the **Savin Rock Festival** brings that carnival atmosphere back to Savin Rock. For 36 years this feature of the West Haven summer has been reminding us what it used to be like when the Thunderbolt coaster was the jewel of the Connecticut shoreline. Rides, games and food abound at the festival, which runs June 27-30. cityofwesthaven.com

POWDER RIDGE REDUX

In the summer of 1970, Middlefield nearly became the next Woodstock. Sly and the Family Stone, Van Morrison and Janis Joplin were set to headline a three-day festival on the ski slope. The show never happened, but tens of thousands of people showed up anyway, and it was one of the greatest shows to never happen.

This July, 47 years later, the **Powder Ridge Festival** is actually happening, though on a much smaller scale. Twenty-plus local breweries will be on site, along with local music and a homebrew competition, on July 27 from 3:30 to 9 p.m. powderridgepark.com

STARS IN STAMFORD

The city of Stamford is opening its downtown this summer for its **Alive@Five** concert series, and the lineup is brilliant. Cee-Lo Green (July 6), Dionne Warwick (July 12), Ziggy Marley (July 13), The Guess Who (July 19), Sugar Ray (July 20), Kool and the Gang (July 26), Rachel Platten (July 27), The Four Tops (Aug. 2, the only Wednesday show), Plain White T's (Aug. 3) and Phillip Phillips (Aug. 10) are all featured. The free concerts are held in Columbus Park on Thursdays at 5 p.m. stamford-downtown.com



The Four Tops

Reading the list of film scores that German composer **Hans Zimmer** has worked on over the course of his 30-year career is to look at a list of some of the most important films of the last several decades. He won an Oscar for the 1995 score to *The Lion King*, and has since done the scores for more than 120 films, including director Christopher Nolan's latest, the World War II epic *Dunkirk*, being released July 21. He brings his 60-plus-performer

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touring show to Foxwoods Resort Casino on July 23 at 7 p.m. The concert will be in two parts: the first being some of Zimmer's classic movie scores, including *Gladiator*, *The Lion King* and *Pirates of the Caribbean*, and the second featuring reimagined versions of scores such as *The Dark Knight* trilogy and *Inception*, with special guests from the rock and pop world.

How has the tour been going so far?

It's just incredible to go through all these different cultures, and it has just been going great. The band is fantastic. The band has never played better than they are at the moment. For me, it's just a change of lifestyle, for a man who never left his studio for 30 years, to be in a new town every night. It's an adventure. If you don't do it once in your lifetime, you're an idiot for not doing it.

Is this the first time you've toured?

We did a little bit last year. Last year and this year sort of flow into each other as far as the concept is concerned. To actually make a proper commitment to it is different than putting one toe into the water. This is a pretty hardcore tour, with 61 dates.

Was it a challenge to curate the show, and decide what to play?

If you mean sitting in a room with all the other capable musicians and us shouting at each other? I run a benign dictatorship. So, in other words, it's far more democratic. Especially because my original set list was roughly 90 seconds long, because I just hated everything suddenly. Which was my way of trying to say, 'We cannot do this tour.' And then everybody else was piling in and it was really becoming about pieces that they wanted to play. Different from other people's tours, I suppose. And it only sort of dawned on me when we were playing Coachella [the music and arts festival in Indio, California], we don't have a new CD coming out, we're not promoting a movie. We're literally doing it to play the music and go out there and

see what happens, if we could not at least try to give an audience a bit of an experience.

Because you are primarily a film composer, visuals have obviously always been strongly associated with your music. How did you think about designing the visual component of the show with lighting director Marc Brickman?

I've known Marc forever. The two things I didn't want to do were: the orchestra playing to a film (even though I did it once with *Interstellar*, and it worked really well). I went to see shows where you have the orchestra and the film, and for the first five minutes I'm completely and utterly in love with the orchestra and really excited about them, and then if the film is any good, after five minutes I'm just in the movie. My focus is split all the time. Marc and I had talked a lot about this over the years, about the idea of reimagining the emotion of a film with lights; abstracting the whole story and seeing if the music and the lights would be enough to somehow give the audience a certain autonomy to reimagine the movie themselves. They remember things, and there's certain movies they've never seen, which will appear in the set, and that's good, too. The other thing I didn't want to do was this sort of artificial wall created by having a conductor in front of the orchestra as opposed to the audience having, again, a certain autonomous relationship with the musicians on the stage. Those are just a couple of things I wanted to get past. I said to Marc, "Just be a member of the band; just go be a part of the band and lights are your instrument, so go for it." And if you say "go for it" to Marc, there's just no holding back.

Have you tinkered with the show as the tour has progressed?

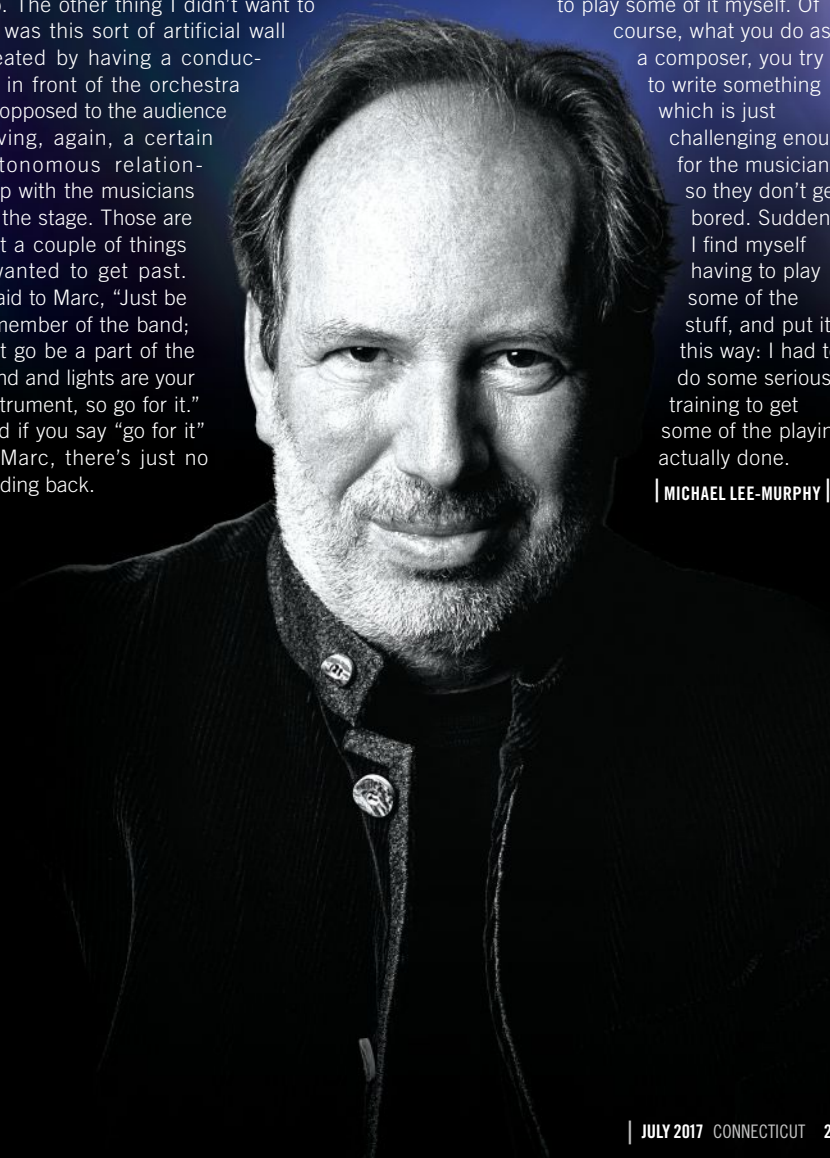
It gets tinkered and changed constantly. I got a couple of luckily rebellious musicians in the band who will play something different every night in their solos, which is great. It's like we're all waiting for what's going to happen. I seem to surround myself with people who like dangling just over the edge.

Is there any film that sticks out in your mind as the most challenging film you've ever scored?

It's always the last one, which sounds like a daft answer, but it's the truth because I approach each film the same. The director tells me a story, I get really excited, and I have some ideas. The director likes the ideas as an intellectual concept. And then I sit there and I have no idea how to do it. The only thing that gets it done is the horrible deadline looming. Each film has to be an experiment, each film has to be something where you try to come up with something new. One of the things that is interesting for me right now on this tour is: I'm a composer, therefore I write for other people to play the stuff, and now I have

to play some of it myself. Of course, what you do as a composer, you try to write something which is just challenging enough for the musicians so they don't get bored. Suddenly I find myself having to play some of the stuff, and put it this way: I had to do some serious training to get some of the playing actually done.

| MICHAEL LEE-MURPHY |



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Cruise to Coastal History

THAMES RIVER HERITAGE PARK
WATER TAXI OFFERS SERVICE TO
HISTORIC SITES IN NEW LONDON,
GROTON | BY MICHAEL LEE-MURPHY

Down in the southeastern corner of the state, the well-manicured (and well-heeled) streets of Mystic are often the go-to spot for tourist feet and dollars. Mystic's seaport and aquarium, too, have long attracted a lot of attention in this corner of the state. Those looking for something perhaps a bit livelier and rambunctious might drift up toward the casinos to catch a show and play a few games of chance.

A few I-95 exits away on the west bank of the Thames in New London, this casino-Mystic tourism axis is something of a sore spot. You want bars? The Whale City has lots. A waterfront? New London has a living, breathing, working waterfront, with industries that still shape and color life here. But too often, those looking for a bit of coastal southern New England with character and soul skip over New London.

Stepping in as a new draw to pull people into the city is the Thames River Heritage Park Water Taxi, now in its second full season on the water. The water taxi's goal is to link the many sites of the Thames River Heritage Park, a new umbrella grouping of some 20 historic sites in New London and Groton. "This park was really decades in the making," says Amy Perry, the Heritage Park's executive director. "Since the 1960s, historians and city municipal leaders and planners have always sort of dreamt of having some kind of park to showcase our rich heritage."

The two boats of the taxi operate on a one-hour loop, incorporating three stops: the New London waterfront (in front of the train station), the Thames River Landing on the Groton side (which abuts Fort Griswold Battlefield State Park) and Fort Trumbull State Park. The water taxi is also designed in anticipation of the construction of the National Coast Guard Museum on the New London waterfront, and aims to incorporate the Submarine Force Museum just up the river — the home of the Connecticut-built, nuclear-powered *USS Nautilus*, the first vessel to cross under the North Pole.



PHOTO BY MICHAEL LEE-MURPHY

The tagline of the Heritage Park is "One River, A Thousand Stories," Perry says, meant to center the river in the story of the region. The water taxi and the larger heritage park it serves takes the river as a feature that unites rather than separates the area. "You start putting it all together and figuring out how it all worked, because of the river," says Perry. Her hope is that the water taxi will allow tourists and locals alike to tap into an unbroken chain of history on the river, stretching back to the Revolutionary War. The story, Perry says, is "that evolution of where whaling ships were built or where cargo ships were moored. Now we build submarines."

Indeed, the two water taxis — small former surplus Navy boats with a capacity of roughly 35 — give passengers a great up-close view of the Electric Boat shipyard. Perry says that you might, just might, see a submarine in the water. "The other thing that makes this park so unique is that it's situated in a working, living waterfront. Ferries are coming and going all day long. Coast Guard boats are going by," Perry says. The trips across the Thames are short, under 10 minutes. (As such, there aren't any amenities, such as bathrooms or food and drink. Passengers can bring their own refreshments, including alcohol.)

On a cloudy, windy day in late May, on the first day of the water taxi's season (which runs through Sept. 18), the first two passengers are mother and daughter Maital Friedman and Navit Baldachin, who have come from Scarsdale in New York. Four-year-old Navit has decided that the front is her favorite part of the boat. She peers out over the bow of the ship as it goes from spot to spot. Other than the front of the boat, the best part of the trip for Navit was a hot chocolate and a cupcake in Muddy Waters cafe on Bank Street in New London. Perry says the water taxi will incorporate historical tours, as well as morning and sunset cruises. Check the website for details.

Tickets on the water taxi are \$10 for an adult round-trip ticket and \$15 for an unlimited full-day ticket (\$5 and \$10 for children/active military). Children under 3 are free. A \$50 season pass allows you to ride all summer. The water taxi runs on a hop-on, hop-off hourly loop between the three stops: at Fort Trumbull on the hour, at New London City Pier at 20 minutes after the hour, and at Thames River Landing on Fort Street in Groton, departing at 40 minutes after the hour. The first departure is at 10 a.m. and the last is at 9 p.m.

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The Raging Playwright

JACQUES LAMARRE STAGES CHEF ROSSI'S *MEMOIR WITH RECIPES* AT HARTFORD'S THEATERWORKS

BY FRANK RIZZO

It started two years ago with a mini peanut butter and bacon sandwich.

One bite of the unusual snack combo while waiting in line at a book-signing and Jacques Lamarre was hooked on the culinary chutzpah of Chef Rossi.

And once he read her "memoir with recipes," *The Raging Skillet*, Lamarre knew he had found his next delicious subject for the stage.

Lamarre previously adapted Giulia Melucci's memoir *I Loved, I Lost, I Made Spaghetti*, which had its world premiere at Hartford's TheaterWorks, and producing artistic director Rob Ruggiero was hungry for another audience-friendly work that combined theater and on-stage cooking.

But Lamarre was not interested in reheating his theatrical leftovers and wanted to do something more than a cooking demonstration with a dash of storytelling.

In Rossi — aside from Chef Rossi, she goes by the single monicker — Lamarre found an expanded story of rebellion, search for identity and, at the heart of it all, a compelling mother-daughter tale.

Rossi's story begins when, after New Jersey police return a runaway daughter to her parents, they ship her off to live with a Hasidic rabbi in Crown Heights, Brooklyn,

where Rossi's New York City dreams begin.

The "Jewish, lesbian, punk-rock caterer," says Lamarre, rebelled against her parents, her orthodox upbringing and, later, the male-dominated food industry where she finds her calling and becomes known as the caterer who thinks wildly outside the box.

"She's been extremely successful at doing very odd catering gigs," says Lamarre. "As she puts it, if someone calls up and says they're getting married and want chicken cordon bleu, she hangs up on them."

The three-actor *Raging Skillet* will have its world premiere at Hartford's Theaterworks July 20-Aug. 27 and will star Broadway veteran and two-time Tony Award-nominee Mary Testa as Chef Rossi.

"As a character to follow, Chef Rossi has had an interesting journey," says Lamarre.

Much of Rossi's rebellion focuses on her mother, says Lamarre. "They're like oil and water, yet she ends up finding an appreciation of her mother and her faith.

"I think, for her mother, being very traditional, just wanted to see her daughter married and having children," says Lamarre. "But you eventually realize that the mother had an incredible life, too, and what she gives up for her kids is pretty extraordinary."

Lamarre, who is senior project manager for the West Hartford-based marketing and events company BuzzEngine, says "there are a lot of similarities in our stories in terms of being gay and rebelling against a conservative religious upbringing. [Lamarre was raised Catholic in New Hampshire.] It's about making your way into the world in a different way and achieving a level of success as a result of that rebellion."

Over the last 25 years, Lamarre, 48, has worked at a succession of Connecticut nonprofits (Hartford Stage, Yale Repertory



Jacques Lamarre

Theatre, TheaterWorks and, most recently, The Mark Twain House as director of communications and special events).

But it's his work as a prolific and eclectic writer that has given him his unique smart-bad-boy identity.

Other works include *Born Fat* (about weight struggles, which played Waterbury's Seven Angels Theatre), *Gray Matters* (about memory loss, which was presented at New York's Midtown International Theatre Festival) and the Charlie Brown segment in TheaterWorks' popular perennial *Christmas on the Rocks*.

For the past 13 years, Lamarre has co-written, with Jeffrey Roberson, the salty cabaret shows for the drag performer Varla Jean Merman, including *Anatomically Incorrect*, *The Girl with the Pearl Necklace* and *Varla Jean and the Mushroom Heads*, which was also made into a 2011 film.

Lamarre's next theater project is the new holiday show *My White House Christmas Spashial Vith Melania* (Live from Trump Tower). The show had a recent workshop in Seattle.

"The only way that show is going to be done is by alternative theaters who don't rely on outside funding or by a commercial producer," he says. "I'm not expecting a call from the Westport Country Playhouse."

In the meantime, bon appétit with *The Raging Skillet*.



Chef Rossi, left, and Mary Testa

THE RAGING SKILLET

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Next to Extraordinary

Superheroes come in all shapes and sizes, including musical ones.

Tom Kitt, composer of the Pulitzer Prize- and Tony Award-winning musical *Next to Normal* — which just had a terrific production at Hartford's TheaterWorks — is in Connecticut working on a new musical that taps into fantasies of empowerment.

Kitt is collaborating with **John Logan** (Sting's *The Last Ship*, the Tony Award-winning *Red*) on *Superhero*, which will have a staged reading on July 8, 9, 12 and 14 at the National Music Theater Conference at Waterford's Eugene O'Neill Theater Center. **Jason Moore** (*Avenue Q*, *Shrek*) directs.

Kitt, who is writing words and music, says he wanted to tell a superhero story focusing on the human aspects of the very special character and not just make it about big action duels with the villain. "It's more about the Clark Kent/Bruce Wayne idea and less about the action-packed things."

The show is centered on a mother and son who are dealing with a tragedy and loss and their neighbor who has some strange characteristics. "So it's really a question of: Are they living next door to a superhero?"

Kitt, who grew up on Long Island and in Westchester, says he is playing it straight rather than satirizing or commenting on the show's fantastical elements. "I'm trying to tell an emotional story that I feel very passionate about and creating music that feels both melodic and dramatic."

Like *Next to Normal*, "It's a project I feel deeply personal about and cathartic. I really feel like my heart's on the page."

Kitt's imagination is getting a workout this year. He is also developing, as musical director, *The SpongeBob Musical*, which had a successful run in Chicago last year, and the musical *Freaky Friday*, based on the young-adult novel by Mary Rodgers and two Disney films.

theoneill.org



Tom Kitt PHOTO BY TOBIAS EVERKE

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WHAT CHRISTOPHER SHINN IS AGAINST

Christopher Shinn, the Hartford-born, Wethersfield-raised playwright, whose dramas have been produced in England, New York and in regional theaters across the country, has a new play, *Against*, that will bow at the Almeida Theatre in London beginning in mid-August. It stars **Ben Whishaw**, who was in Broadway's *The Crucible*, and played Q in the recent James Bond films *Spectre* and *Skyfall*. Whishaw is currently filming *Mary Poppins Returns*.

Set in the future in Silicon Valley, *Against* centers on Luke, played by Whishaw, who is an aerospace billionaire who sets out to change the world. Luke is convinced he is the next messiah, "whose calling is to confront violence in America."

"I've been studying violence and thinking about it for a while," Shinn says from his apartment in New York. Shinn touched on the

theme of violence in contained ways in his *Dying City* (a Pulitzer Prize finalist which played Hartford Stage), but here he looks at it in expansive ways with a work that calls for a cast of 12 actors playing 20 characters.

Shinn, whose last play, *An Opening in Time*, premiered at Hartford Stage in 2015, says he sees Silicon Valley "in some ways as having an optimistic culture. People there envision the future with rockets and new forms of energy." But he contrasts these great minds and money at a time when "there's so much suffering and uncertainty and a tension in the world."

His main character is "someone who is trying to make a difference against the pervasive force of violence. He's trying to address problems in a different way."

almeida.co.uk



Christopher Shinn PHOTO BY MARIA BARANOVA

HAVE YOU HEARD (I HAVE) ...

... that Cheshire's **Jonny Orsini** (Broadway's *The Nance*) was featured in the off-Broadway play *The Whirligig* by Hamish Linklater?

... that a major study is being undertaken by Connecticut's five keystone theaters — Hartford Stage, Long Wharf Theatre, Yale Rep, Westport Country Playhouse, Goodspeed Musicals — to better understand how to attract younger audiences?

... that Tony Award nominee **Christopher d'Amboise** will be both directing and choreographing the musical *Newsies* at Connecticut Rep's Nutmeg Summer Series July 6-16? Leading the cast are **Jim Schubert**, **Tyler Jones**, **Richard R. Henry** and **Tina Fabrique**.

... that Bridgeport's **Juwan Crawley**, who graduated a year ago from the University of Hartford's Hartt School, made his Broadway debut as Genie in Disney's musical *Aladdin*?

SHE DRONES ON — BUT IN A RIVETING WAY

Elizabeth Stahlmann was about to graduate from the Yale School of Drama in a few days when she talked to me

recently about her first gig out of school: starring in **George Brant's** *Grounded* at the Westport Country Playhouse. (**Anne Hathaway** starred in the show staged by **Julie Taymor** last year off-Broadway.) "And I have to move out of my apartment and start rehearsals," she laughs. "I'm pretty much running on adrenaline right now."

What's going through her head as she's about to graduate and start rehearsals on such a high-profile solo show?

"It's a combination of feeling so confident and excited but also realistic

about how unpredictable my career choice is," she says.

It helps that the show, playing July 11-29,

is directed by one of her Yale teachers, **Liz Diamond**. "I've never worked with a director who has intimately watched you develop as an actor," Stahlmann says. "I feel like I'm in incredibly safe hands."

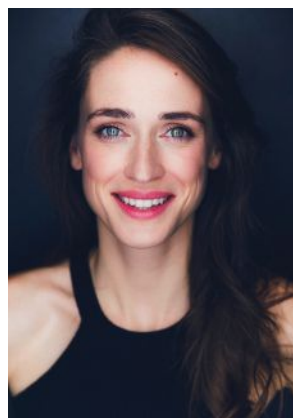
The play centers on an ace fighter pilot who finds her world flipped "from top gun to top mom" when she finds herself pregnant and is reassigned to the "chair force" as a drone pilot in a trailer near Las Vegas.

"It's incredible how striking the confidence and a sense of self, ambition and entitlement this character has," she says.

But that's shaken to the core by real-life circumstances.

"Being grounded is a pilot's nightmare," says Stahlmann, who grew up in a northwest suburb of Minneapolis. "Her passion and independence is wrapped in the vastness of flying and the g-force as she tears through the sky. But she is brought to the earth literally because of her [pregnancy], which makes an interesting exploration of women, careers, maternity and being a warrior."

westportplayhouse.com



Elizabeth Stahlmann

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Frank Rizzo has covered the arts-entertainment scene in Connecticut since disco reigned in the '70s, including nearly 34 years writing for the Hartford Courant. Email him at FrRiz@aol.com. Follow him on Twitter @ShowRiz.



The Risky Business of Recalls

THE CONSUMER HAS MADE A LIVING STICKING HIS NOSE IN OTHER PEOPLE'S BUSINESS, USUALLY BY INVITATION. NOW IT'S YOUR TURN.

A kitchen island on wheels, of all things, has left the CONNsumer with these unsavory choices after a product recall: Give up the island and receive a fraction of its original cost or accept a repair kit that disables one of the island's primary features. Or, in protest, flout the recall and do nothing.

I learned a lot about both the provenance of my kitchen and recalls after Masco Cabinetry contacted me earlier this year with a voluntary product recall for freestanding islands, vanities and cabinets sold under its KraftMaid and Masterpiece brands because of a tip-over threat.

The Michigan-based company, when it announced the recall last December, said it had received one report of a tip-over, with no injuries. But this voluntary recall, which means the company either presented it to, or negotiated with, the U.S. Consumer Product Safety Commission (see recalls.gov), might have been influenced by another.

Only days before the announcement, Ikea agreed to pay \$50 million to the families of three young boys killed by tip-overs of furniture made by the Swedish company. Months earlier, Ikea recalled 29 million chests and dressers — including the Malm dressers that caused the boys' deaths — and offered consumers free in-home installation of wall anchors.

"We care about our customers and we proactively, and constantly, review product safety," says Richard Weise, vice president of human resources and customer service for Masco Cabinetry. "Upon completion of one such review, we decided to proactively issue a voluntary product recall for several of our products."

Weise, and a Masco Cabinetry spokesman, declined to answer questions about how the company determined compensation for customers or how many have chosen either a partial refund or the repair kit.

The recall included freestanding bases (88,164 of them), floating island bases and peninsula floating island bases (39,611)

and chopping block tables (4,025) sold at Lowe's, Home Depot and other kitchen-bath dealers and retailers nationwide.

The CONNsumer's peninsula floating island base, with matching cabinets from a Masco brand, was purchased as part of a 2010 kitchen remodel by the home's previous owner. The island-on-wheels costs an average of \$821, according to the recall information. Masco, which no longer makes the product, offered less than \$250 and free removal or a repair kit that



Masco Cabinetry's peninsula floating island base.

locked the caster wheels and disabled the large drawer, just below the wood top, a prime feature for storage of utensils. In the absence of tip-over details from Masco, the CONNsumer predicts it would take a full utensil drawer fully extended with little weight on the storage shelves below to crash-land his island. A long shot.

Most recalls are voluntary, usually with a repair, replace or refund offer for the consumer. A mandatory recall is ordered by a federal agency such as the Consumer Product Safety Commission or U.S. District Court. A recall limits a manufacturer's liability, but does not eliminate the threat of a consumer lawsuit. Connecticut's product liability laws allow three years from the date of injury or property damage to file a lawsuit. Even if you share responsibility for the injury or property damage, you can still sue — with expectations of lesser compensation.

Barbara Izzarelli, a smoker of Salem cigarettes who developed cancer, was

awarded a total of \$27.5 million in what her lawyers said might have been the first successful product liability suit in the state against a tobacco company. But the jury in the 2010 Connecticut federal court trial, which attracted national attention, considered "comparative responsibility" and ruled her 42 percent at fault in reducing the verdict.

"In the cigarette-smoking case," says Stamford lawyer David Golub, who represented Izzarelli, "the issue would be

if the cigarette is dangerous or defective, should the individual have known it? And if she knew it, how do you allocate responsibility between [tobacco company] R.J. Reynolds and the smoker? The same rule would apply in the furniture case."

Last year, the state Supreme Court rejected a challenge by R.J. Reynolds, ruling that lawsuits against tobacco companies aren't prohibited by an exemption in the state's tort liability law.

So what does this mean for Masco Cabinetry if a lot of people who consider the company's offer a bad deal and the tip-over threat in a child-free home minimal ignore the recall?

Masco might have wished it offered a more attractive replacement package.

"Let's say someone comes over to visit, stands next to the island and leans on it, then it tips over and injures the party," says Golub. "If that person has no reason to know of the danger, the recall doesn't impact that person's claim. If the person knew of the recall or otherwise should have understood that the product was dangerous, then there could have been comparative responsibility."

Either way, Masco Cabinetry would still pay. A fatality could cost millions.

Assuming the island is a low-risk tip-over threat, should the CONNsumer settle for less than a third of the replacement value with no hope of finding a matching replacement or keep the island, accept the repair kit, and lose much of its practical use? Or do nothing?

What would a Connecticut consumer do?

Send your consumer complaints, concerns and tips to CONNsumer@connecticutmag.com.

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HONORING THE BEST OF THE STATE'S RESIDENTIAL ARCHITECTURE

Alice Washburn

AWARDS 2017

CONNECTICUT HOME

NEW CONSTRUCTION WINNER
River Valley Residence, Chester
ROBERT BENSON PHOTOGRAPHY





Above: New Construction winner River Valley Residence in Chester; **bottom this page:** honorable mention Colonial Revival in Guilford;
bottom opposite page: honorable mention French Eclectic in Darien.

RIVER VALLEY RESIDENCE: ROBERT BENSON PHOTOGRAPHY; COLONIAL REVIVAL: STACY BASS PHOTOGRAPHY; FRENCH ECLECTIC: WOODRUFF/BROWN ARCHITECTURAL PHOTOGRAPHY



RIVERFRONT RESIDENCE IN CHESTER A REAL NEW ENGLAND CLASSIC

BY MICHAEL LEE-MURPHY

In New England, and especially in Connecticut, we take our architectural forms seriously. You can't just build any old thing in our proud, centuries-old towns and cities. So how do architects innovate in this Land of Steady Habits?

Each year, the Connecticut Chapter of the American Institute of Architects (AIA) assesses the most outstanding new designs and constructions in the state. The best of the best receive the Alice Washburn Award, named for the eminent local residential architect of the 1920s. According to the organization's criteria for the best new home build, the award recognizes "thoughtful and delightful adaptation of tradition to address 21st-century needs in residential form."

The contest, a joint effort between the AIA and *Connecticut Magazine*, is open to any architect licensed and residing in Connecticut. The submitted projects must be either one- or two-story houses designed in a style considered traditional, including shingle, Georgian, Colonial, Queen Anne and Greek Revival.

The AIA selects three jurors each year based on their expertise in traditional design. This year the jurors were Sheldon Pennoyer, of Sheldon Pennoyer Architects in Concord, New Hampshire; Dan Scully, of Scully Architects in Keene, New Hampshire; and Frank Shirley, of Frank Shirley Architects in Cambridge, Massachusetts.

Once again the competition was fierce, but the top prize was awarded to a saltbox-inspired residence along the Connecticut River in Chester. It was designed by Tony Terry of Branford-based Terry Architecture. Honorable mentions in the

New Construction category were a Colonial Revival residence in Guilford designed by John P. Franzen of Southport-based J.P. Franzen Associates Architects, and a French Eclectic home in Darien by Douglas VanderHorn of Greenwich-based Douglas VanderHorn Architects.

NEW CONSTRUCTION WINNER

River Valley Residence, Chester

The 2017 winner of the Alice Washburn Award for new construction incorporates a classic New England form in a classic New England setting.

The River Valley Residence, located on the bank of the Connecticut River in Chester, took a few years to design, according to the building's contest submission. The owner of the property wanted to "become familiar with the land," writes Terry. The results show, as the house has obvious echoes of the New England saltbox, with the distinctive sloping roof on the back side of the structure, "hybridized to shelter the layout of first-floor functions."

Say the judges of the winner: "The architectural vocabulary is cohesive, both in the interior and exterior. There is a well-resolved entry plan and detailing." The material is reminiscent of classic coastal houses, and the solar panels on the roof of the garage mean the house is oriented toward maximum exposure to the sun.

Because the house sits right on the Connecticut River, the design had to conform to the specifications of the Connecticut River Gateway Commission, a conservation state-local compact which governs planning and building on the banks of the lower Connecticut River. According to Terry, "Their guidelines became a sounding board for our process, and we received their highest recommendation." ■



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GREG MOODY

Merritt Canteen

BY ERIK OFGANG, MICHAEL LEE-MURPHY, MIKE WOLLSCHLAGER AND ALBIE YURAVICH

Let's face it, dining out in Connecticut, like lots of things in this great but costly-to-live-in state, can be pretty expensive. And while we love a fancy restaurant as much, if not a little bit more, than the next person, we also enjoy eating at places where you don't feel as though your server should offer a payment plan with the bill.

Here we take a break from \$7 beers and individual-sized speciality pizzas with prices soaring over \$20, from wine lists with 200-percent markups over retail, and from establishments where complimentary bread at the start of the meal is a relic of the past. Instead we focus on grab-and-go takeout spots and sit-down eateries, where high-quality food is available for less than \$10, and, in some cases, much less. We'd gladly pay more for the meals offered at the following destinations, but we're happy we don't have to.

Ferris Acres Creamery

Newtown

Ferris Acres Creamery has long been celebrated as one of Connecticut's best ice cream shops — it was named one of our state's top spots in last year's Best of Connecticut issue — and one of its most scenic. Located on a pastoral paradise of a farm where guests can watch black-and-white cows grazing in the field, Ferris Acres also offers lots of ice cream bang for your buck. During a recent visit, a group of four adults and two toddlers enjoyed more ice cream than they could consume for just \$15. A banana split big enough for two is \$6.45, a brownie sundae is \$5.35, one scoop is \$2.28, two scoops is \$3.50, and three scoops is \$4.73. Dozens of flavors include Route 302 Chocolate Moo (chocolate ice cream with fudge swirls and dark chocolate chunks) and Paradise Found (coconut ice cream, mixed with fudge swirls and almonds). 203-426-8803 ferrisacrescreamery.com

Kamp Dog

New London

Started as a hot dog stand under the Niantic River Bridge in 2003, Kamp Dog opened a brick-and-mortar location in 2008 on Broad Street across from the Garde Theater. Ever since, the takeout joint with a striking, red-and-white-striped exterior has offered a menu that ranges beyond just the hot dogs implied by its name. Lunch includes single, double and

triple burgers (\$3, \$4.50 and \$6), the popular Reuben sandwich (\$8), and, of course, hot dogs (\$2.75) including the signature Kamp Dog, topped with house

speciality Dynamite sauce, cheese and onions, and nestled in a butter-grilled New England-style roll (\$4.25). Breakfast options include egg sandwiches (starting at \$3), pancakes (\$5), omelettes (starting at \$6) and creative specials with great value such as half a breakfast burrito with three eggs for \$5. 860-443-3000, kampdog.com

Alpenhaus

New Milford

There are two dining areas to choose from at this powerhouse of traditional German cuisine: the fancy restaurant upstairs with Alps-themed decorations — think cuckoo clocks and wooden skies — or the Steinbeck Tavern downstairs, a relaxed, German-style beer hall with long wooden tables. The cuisine is high-quality German comfort food made with skill and attention to detail. Portions are generous and prices are great. You don't have to know how to yodel, or own a pair of lederhosen to enjoy appetizers such as potato pancakes with applesauce (\$7) and the soft Bavarian pretzel (\$3.50), or main courses such as chicken schnitzel (\$18), veal schnitzel (\$19), Hungarian goulash (\$19) or Bavarian sauerbraten (\$20). 860-799-5557, alpenhausct.com



Ferris Acres Creamery

SOPHIE KENNEN





Mamoun's Falafel

ALYSON BOWMAN



Pho 501

ERIK OFGANG

Pho 501

East Hartford

It's hard to find a better, or less expensive, example, of pho, the traditional Vietnamese rice noodle soup pronounced "fuh," than at Pho 501. Dan Nguyen, 27, whose parents Toan and Lien Nguyen

have run the restaurant since the early 1990s, says the place is successful because they keep it "simple and authentic" with a limited menu that allows them to focus on quality. Tuesday through Sunday the options are beef or shrimp pho, or a combination of beef and shrimp, with fresh spring rolls available as an appetizer. On the weekends, bun bo hue, a spicy beef soup, is also offered, and on Sunday, chicken pho is available. The soups are \$8, \$9 or \$10 depending on whether you order a small, medium or large. The spring rolls are \$2, and ordering a combo shrimp and beef pho costs an additional \$3.

Mamoun's Falafel

New Haven

One of the most important components of any good cheap eat is that it must be reliable: good-quality, inexpensive food, there when you need it. The sign hanging on the front door of Mamoun's on Howe Street certainly checks the reliability box. "Open 365 days a year. 11 AM to 3 AM" it reads in block capitals. Inside, you'll find wonderfully fresh Middle Eastern cuisine: creamy tahini, chopped tomatoes, freshly grilled lamb and chicken, and warm pitas. The falafel sandwich (\$3.85) is a classic, while the moujedra, a plate of lentils, onions and cracked wheat (\$6.25) will

leave you full. Add a rich and indulgent baklava for dessert (\$2.50), and you're all set. Mamoun's is BYOB, so for the complete cheap eat, bring a six-pack of your favorite domestic, and you're living in the height of luxury.

203-562-8444, mamouns.com

Scott's Jamaican Bakery

Hartford

The North End of Hartford has for decades been inflected with a certain Caribbean character, the legacy of generations of immigration from the islands to the section of Hartford north of Albany Avenue. One of the most famous iterations of this proud heritage is Scott's Jamaican Bakery. Island favorites such as the standout beef and chicken patties (\$2.45) and coco bread (\$1.20), slightly sweetened with coconut milk, are not to be missed, while the curried chicken (\$5.71) and the fried fish (\$6.70) will satisfy larger appetites. There are three Scott's locations in Hartford: Albany Avenue only has bakery items, while Blue Hills Avenue has the full kitchen. The Windsor Street location is only for wholesale and distribution. Scott's also carries a full line of Jamaican import sodas.

860-246-6776, scottsjamaicanbakery.com

Blackie's

Cheshire

First, the bad news: this venerable hot dog destination is not open on Fridays (a throwback to the Catholicism of the owners that prohibited meat consumption on that day) and it doesn't serve french fries. It's been that way since Blackie's opened in 1928, and they're not about to change anytime soon. As for the good news, the simple menu of hot dogs, hamburgers and the famous spicy and peppery relish hasn't changed much, either. Same goes, seemingly, for the prices, with \$2 dogs — made specially for Blackie's by Martin Rosol's of New Britain — that you get to dress yourself, a quarter-pound Black Angus hamburger (\$2.75) and a cheeseburger for only a quarter more. The priciest items on the menu are the ice cream soda (\$4) and the large ice cream cups and cones (\$4). Inside the iconic, red-and-white, octagonal building, the wood-paneled walls are lined with photos of former Blackie's competitive-eating champions, as well as the infamous "No Dancing" proclamation, put up many years ago to avoid a cabaret tax.

203-699-1819, blackieshotdogs.com

Bobby B's Roti Shop

Bridgeport

Step up to the counter at Bobby B's for some of the best-tasting Caribbean food in the state. Opened in 2015, Bobby B's offers traditional Trinidadian cuisine in large portions and bargain-basement prices. With appetizers ranging from \$1-\$4, entrées from \$3-\$15 and sweet treats from 50 cents to \$4, you can sample a wide array of menu items without breaking the bank. Two-dollar apps include the doubles, a sandwich made with two baras (light and thin fried bread) filled with savory curried chickpeas and a choice of sauce, and pulhori, mildly seasoned



Bobby B's Roti Shop

BOBBY BHAGIRATHY



Blackie's

fried dumplings served with a tangy, mildly spiced tamarind sauce. Ranging in portions from mini to jumbo, entrées include jerk chicken (\$6.50-\$12.50) with rice, plantains, cabbage medley and choice of stewed red beans or yellow split pea dahl. Perhaps Bobby B's biggest sellers are the roti wraps (\$3-\$12, mini-regular), or simply roti, consisting of curry stew with potatoes, chickpeas, veggies and various meats in a roti (a round piece of unleavened flatbread). For something sweet, try the pineapple delight cake (\$2.50) with buttercream frosting.

203-540-5937

bobbybsrotishopbridgeport.com

Merritt Canteen

Bridgeport

This Bridgeport institution has been around since the 1940s, almost as long as the parkway from which it takes its name. Originally envisioned as a place to stop off during drives on the Merritt Parkway, the Merritt Canteen has evolved into a legend of its own, serving up classic American road food at very reasonable prices. The extremely spicy chili is a favorite, and you can get it on a hot dog (\$3, \$3.25 with cheese), on a burger (\$3), or pretty much anything for a quarter more than the original price. The seafood, too, is well worth the visit. Clam strips (\$4.50 side, \$7 platter), or a piece of fish (\$4.50) and the seasonally available clam chowder are standouts. The Canteen is also open late, till 1 a.m. on Mondays

and Wednesdays, 2 a.m. on Tuesdays, Thursdays and Sundays, and 4 a.m. on Fridays and Saturdays.

203-372-1416, merrittcanteen.com

Long Wharf Taco Trucks

New Haven (Exit 46 off I-95)

To be completely accurate, this is not just one spot for cheap eats, but many. This collection of food trucks offers hearty, inexpensive servings of some of the best Mexican food in the state. There are usually between seven and 10 different food trucks to choose from, most serving Mexican food, but with Puerto Rican and Cuban trucks as well. Our personal favorite is La Patrona, a yellow truck with an image of the Virgin Mary of Guadalupe. The sprawling menu includes tacos (\$1.50), sincronizadas (a soft corn tortilla with chicken and melted cheese, \$2), burritos (\$7), tortas (\$8),



quesadillas (\$7), and many more. Any of these dishes can be done with a selection of meats, from chicken to beef to salted pork to tongue to stomach. While La Patrona is our go-to, you can't really go wrong among these spots. The food is fresh, delicious, cheap and served up quick. In the warmer months, there is often a churro cart, serving up warm pastries for dessert.

Ambrosia Mediterranean Cuisine

Cromwell

In Greek mythology, ambrosia is the food of the gods. After sampling this Main Street eatery in Cromwell, we can

assure you the gods ate well. While many Greek restaurants use pre-cooked meat for their gyros, the fresh pork and tasty french fries crammed into Ambrosia's version (\$7.50) make it a standout. On the sweeter side, ripe banana slices and big, juicy strawberries pair beautifully with Nutella and chocolate drizzle in the classic crepe (\$7.50) — another item unique to most Greek establishments. Owner Ben Cela stressed the importance of freshness to his operation, which will celebrate two years this month. And while Ambrosia boasts a menu full of delectable delights at reasonable prices, the Greek frappé may be the sweetest treat of all. This must-order beverage (\$2.95 for a medium, \$3.15 for a large) tastes like melted coffee ice cream in the best way imaginable.

860-613-0203, goambrosia.com

The Farmer's Cow Café & Creamery



T2 CREATIVE

The Farmer's Cow Café & Creamery

Mansfield

From the group of six Connecticut family dairy farms working together to produce dairy and non-dairy products found on grocery shelves across the state, this unique spot is part eatery with a locally sourced-ingredients philosophy, part ice cream parlor and part refrigerated grocery store. For breakfast, try the generously portioned Egg-cellent vegetable panini (\$4.95) with fluffy Farmer's Cow eggs mixed with veggies on buttery flatbread, or the Farmhand breakfast sandwich (\$4.50) with eggs, cheddar and bacon or ham on a bagel, English muffin or toast, served until 11 a.m. daily. For lunch or dinner, indulge in the Moo-zarella panini (\$8.95, half-size \$4.95) with fresh mozzarella, pesto, sun-dried tomatoes and spinach on ciabatta, or the BLT sandwich (\$6.95, half-size \$3.95). The kid-friendly joint also offers more than 20 flavors of ice cream (95 cents-\$5.75), including signature flavors Cottage Garden Raspberry Jasmine and Muddy Boots Knee Deep in Chocolate, and an ever-changing milk bar (\$1.50) with more than 30 flavors, such as raspberry white chocolate, toasted marshmallow and red velvet.

860-450-8408, thefarmerscowcalfe.com

Yardbird & Co. food truck

Hartford County

Longtime Connecticut chef Eric Stagl offers a small, chicken-focused menu with creative sandwiches and sides that change based on available local ingredients. The signature chicken sandwich (\$8)

Ambrosia Mediterranean Cuisine

ALYSON BOWMAN

Deary Bros. Mike's Stand



MYSTIC COUNTRY

features a hefty piece of fried thigh meat that's been marinated in white miso paste, buttermilk and rosemary for two days. For toppings, choose pickled cabbage, spicy kimchi, or pickles and sriracha honey, as well as an egg from Farmington's Sub Edge Farm. A gluten-free version of the sandwich is also available. Other items served year-round are the chicken or pork belly steamed buns (two for \$7) with black garlic hoisin and pickled carrots, smoked chicken deviled eggs (\$1), and hand-cut, fried potato wedges (\$3) with a choice of aiolis. In-season items include the rotisserie chicken sandwich (\$9) with aged provolone, garlic aioli and chimichurri, croquettes (\$5) with chicken and corn for the summer, and quinoa salad (\$5) with radish, asparagus, dried cranberries and ramp vinaigrette. You'll find the black-and-yellow truck at Hartford locations such as Bushnell Park, State House Square near the Old State House and Hog River Brewing Co., as well as locations outside the capital city. Check Yardbird's social media for the latest updates.

yardbirdandco.com

Instagram & Twitter: @yardbirdandco

Deary Bros. Mike's Stand

Putnam

Now that we've entered the summer heat, the lines are sure to be long at this beloved seasonal spot for burgers, hot dogs, seafood, chicken, ice cream and more. A true gem in the Quiet Corner that's been around since 1937, Deary Bros. serves up genuine burger-stand burgers, seared on a flat-top grill. For the calorie-conscious, the hamburger is \$2.89 and the cheeseburger \$3.39, while the big burger is \$3.59 and the big cheeseburger is \$3.99. The regular hot dog is \$2.19 and King Dog is \$2.89. For sides, the regular-size fries are \$2.59 (family size \$5.99) and onion rings \$2.99 (family size \$6.79). A visit would not be complete without some ice cream (one-scoop cone \$2.68, two scoops \$3.29, three scoops \$3.89). Dozens of ice cream flavors include orange pineapple, cherry vanilla and peanut butter cup. And there's frozen yogurt. After picking up your order at the window, take it to one of the picnic tables and enjoy the beautiful New England summer.

860-928-1191, dearybrosmikesstand.com

Maple Giant Grinder & Pizza

Hartford

Don't be confused by the sandwich prices at this neighborhood Italian spot in the capital city. Just pretend a half (\$7.25-\$9.25) is a whole and a whole (\$14.50-\$18.50) is two, and you'll be fine. If you and three friends meet for lunch and are all in the mood for the same grinder, one whole is enough for the group (and would be less than \$5 a head). Maple Giant uses 16-inch rolls from Strano Bakery in Manchester and piles it high. More than just sandwiches, Maple Giant has an assortment of stuffed breads, lasagna, salads, stuffed peppers and pasta in addition to pizza (\$6.50 for a small, \$11 for a large) and traditional Italian deli items. We ordered a chicken cutlet grinder and found three layers of chicken before we even got to the toppings. The sausage (your choice of sweet or hot) grinder satisfied with big chunks of peppers and melty provolone, and nothing got lost in the sauce, which was quite tasty as well.

860-525-2947, maplegiant.com

Joy's Restaurant

Norwich

A few miles from downtown Norwich, Joy's is a somewhat out-of-the-way destination. Historical pictures decorate the walls and fresh carnations adorn the tables. But let's be honest, we're here for the grub. Joy's serves breakfast all day (two eggs and toast is \$3.95, add \$1 for home fries and another \$1 for bacon, ham or sausage) and has early-bird specials from 6-8 a.m. It's a family place where the staff provides warm service and, surprisingly, some of the best Mexican food in eastern Connecticut. The enchiladas suizas (three for \$10.95) are stuffed with your choice of hearty portions of chicken, sausage, steak, pork or ground beef and come with rice and beans — the type of meal where you get full but keep going till it's gone. Another highlight is the roast beef panini — served with delicious, thick, seasoned french fries — which for \$6.95 offers more meat than your average sandwich. **860-886-5082**

Staropolska

New Britain

At this comfort-food oasis in the heart of New Britain's Little Poland section, you're likely to hear customers speaking Polish while you enjoy ethnic classics



Staropolska

at reasonable prices. In an upscale setting, you can dig into bold and flavorful dishes such as potato pancakes with kielbasa (\$7.75), Hunter's Stew, made with sauerkraut, cabbage, meat and kielbasa (\$11.95), stuffed cabbage (\$12.95), fried or boiled kielbasa (\$11.95), schnitzel with fried egg (\$16.95) and the belly-busting Polish platter (\$18.95), which comes with gołąbki (stuffed cabbage that is pronounced ga-WUMP-kee), kielbasa, bigos (a meat and cabbage stew), three pierogies and a potato pancake. staropolska.net, **860-612-1711**

Guida's Restaurant

Middlefield

Nat King Cole and countless others have told you to get your kicks on Route 66. While we don't necessarily condone that, we can advise you to get your hot dogs there. Guida's Restaurant has been serving up its famous 10-inch hot dog on a toasted bun since 1946. On a recent lunchtime visit, a dog topped with house-made, all-meat chili and cheese with a side order of loaded fries, also smothered with chili and cheese, came out to under \$10. (Dogs are \$4.25 with non-condiment toppings 35 cents a pop.) It became even more of a bargain when dinner was unnecessary later that evening. While Guida's claims "It's all about the hot dogs!" it also offers breakfast until 11:30 and

plenty of burger and sandwich options. The clam strip plate (a double order of clams with fries) is the only thing on the menu over \$10. And if you're more sweet tooth than empty belly, you don't even need to go inside. Just walk up to the window and order three scoops of Gifford's premium ice cream or create your own milkshake.

860-349-9039, newguidasrestaurant.com

Top Dog Hot Dog

Portland

See what we mean about getting your hot dogs on Route 66? In an open lot just off Marlborough Street in Portland, you'll find a yellow Checker Taxi (with a mannequin in the back seat) pulling a giant wiener trailer. Don't worry if you still haven't seen a human; she's in the trailer waiting to take your order. Top Dog has been in business since 1980 and the menu is simple; other than chips and soda, it's all hot dogs. In addition to the standard mustard, ketchup, relish and onion toppings (\$2.70), other options include chili, sauerkraut, a New York dog (sauteed onions in spicy tomato sauce), a pepper dog (fried sweet peppers and onions), an Orleans dog (hot, sweet relish) — all \$3.10 each — and the Cajun dog (Orleans relish, chili and pepper jack cheese), which at \$3.90 is the big-ticket item. The Top Dog lot has an open grassy area equipped with chairs and umbrellas, so it's a perfect lunch-hour spot on a nice day. ■



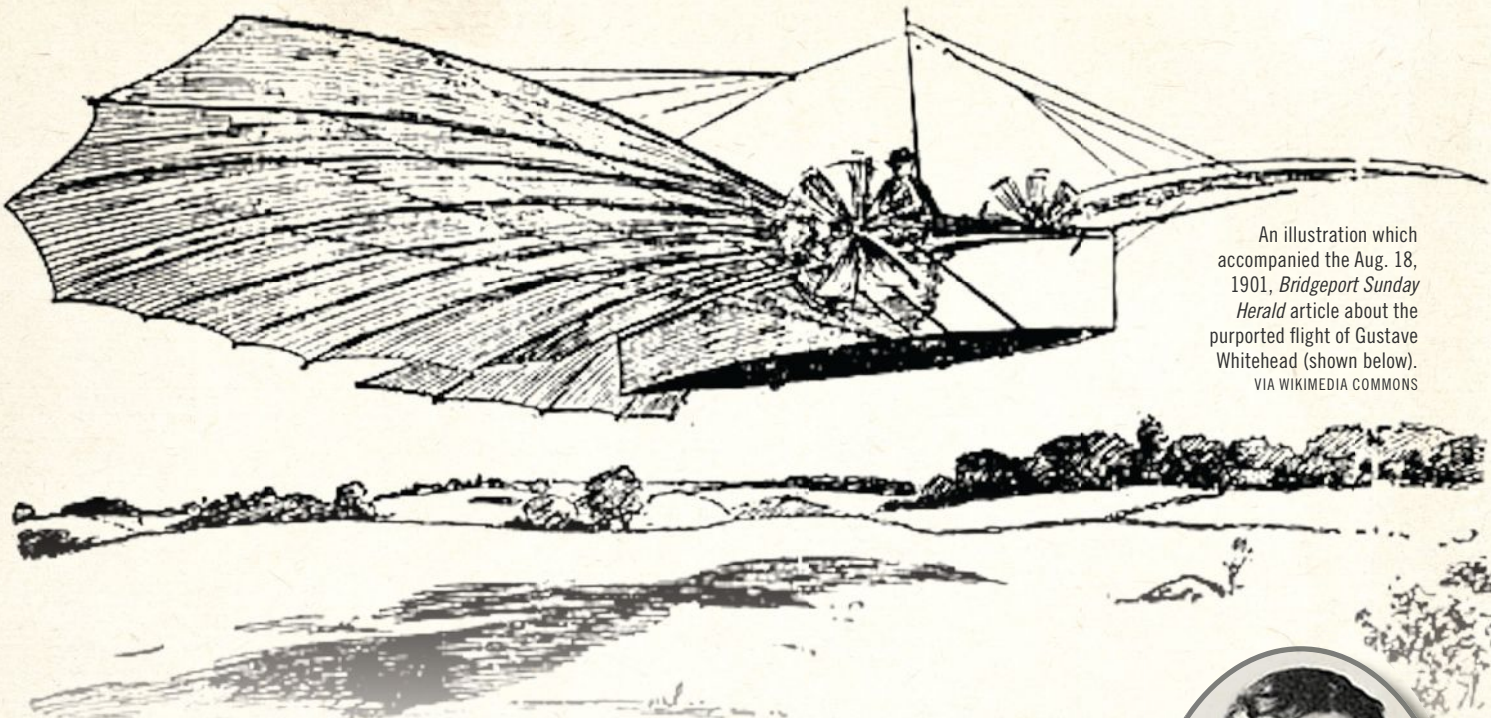
Maple Giant Grinder & Pizza

CONNECT ^{TO}_{OVER} 330 DESTINATIONS FROM NEW HAVEN

**YOUR GATEWAY TO THE WORLD
RIGHT IN YOUR NEIGHBORHOOD**



flytweed.com



An illustration which accompanied the Aug. 18, 1901, *Bridgeport Sunday Herald* article about the purported flight of Gustave Whitehead (shown below).
VIA WIKIMEDIA COMMONS

FIRST IN FLIGHT

OR FAKE NEWS?



**SOME CLAIM
BRIDGEPORT'S
GUSTAVE
WHITEHEAD
BEAT THE
WRIGHT
BROTHERS TO
THE SKY. DOES
A DISPUTED
NEWSPAPER
ARTICLE FROM
1901 REVEAL
THE TRUTH?**

BY ERIK OFGANG

ANDY KOSCH DID NOT intend to fly. Not today. His plane, if you could call it that, had white wings that unfurled from an open-air, all-wood, canoe-size fuselage complete with a pole in its center acting as a makeshift mast for the sail-like wings. The craft seemed part steampunk-art project and part bird-sculpture parade float, or a mythical Viking vessel — more suited to carrying the heroes of Valhalla into battle than a mere mortal of the modern era.

It was Dec. 7, 1986, at Bridgeport Airport (today called Sikorsky Memorial Airport). Kosch's craft was a re-creation, with modern materials added, of the No. 21 *Condor*, an early plane that may have flown in Connecticut before the Wright brothers made their famous first flight. Kosch, currently a science teacher at Platt Technical High School in Milford, had built the vessel with the help of volunteers over the previous year and a half, at a hangar at Captain's Cove Seaport in Bridgeport. This was a preliminary test to check the aircraft's capabilities. As Kosch raced it down the runway, reaching an estimated speed of 20 mph, a strong gust of wind hit the craft, and in an instantaneous jolt of excitement and fear, Kosch realized the plane was lifting off the ground.

Eight and a half decades earlier on Aug. 18, 1901, the *Bridgeport Sunday Herald* ran a detailed but disputed article reporting the flight of the original No. 21, invented by Gustave Whitehead, a German immigrant from Leutershausen, Bavaria. The flight by Whitehead would predate the Wright brothers' Kitty Hawk flight of 1903 by two years.

The article ran without a byline but was later credited to Richard Howell. It describes how Whitehead flew his No. 21 aircraft in Fairfield on Aug. 14, 1901, for a half-mile, getting as high as 50 feet and shifting his weight to steer the craft.

The article describes the flight in vivid detail:

The nervous tension was growing at every clock tick and no one showed it more than Whitehead. ... He stationed his two assistants behind the machine with instructions to hold on to the ropes and not let the machine get away. Then he took his position in the great bird. He opened the throttle of the ground propeller and shot along the green sod at a rapid rate. "I'm going to start the wings," he yelled. "Hold her now." The two assistants held on the best they could but the ship shot up in the air almost like a kite.

"It was an exciting moment."

"We can't hold her!" shrieked one of the rope men. "Let go then!" shouted Whitehead back. They let go and as they did so the machine



Gustave Whitehead and his No. 21 aircraft. VIA WIKIMEDIA COMMONS

darted up through the air like a bird released from a cargo.

The article has been at the heart of a fierce debate about Whitehead's flights that has raged on and off since the 1930s, with critics dismissing it as what we might today call "fake news."

"This whole Whitehead thing seems to reappear every 20 or 30 years and obviously we're back in full swing now," says Jerry Roberts, executive director of the New England Air Museum in Windsor Locks, who is wary of Whitehead discussions and says that though a Whitehead flight is possible, "there is no definitive proof."

The current cycle of interest in Whitehead's flights — there are less-detailed accounts of other successful Whitehead flights in Connecticut — began in 2013 when the respected aviation publication *Jane's All the World's Aircraft* published an editorial

asserting that Whitehead had beaten the Wrights to the air. The editorial was based on the research of German aviation expert John Brown and prompted the Connecticut legislature to pass a resolution recognizing Connecticut as "First in Flight."

But, the issue was far from settled. Lawmakers in Ohio, where the Wright brothers lived and studied aviation, and North Carolina, where they made their first flight, put aside their own debates about which state can lay bigger claim to the Wright brothers' legacy and repudiated Connecticut's first-in-flight claims.

To Whitehead believers, the debate is a classic David vs. Goliath tale, with Whitehead, a poor immigrant, playing the Nikola Tesla to the Wright brothers' Thomas Edison. To Wright proponents, it's a nagging myth that refuses to die.

Whitehead's flights first garnered

renewed interest in the 1930s when journalist Stella Randolph began researching Whitehead, work that culminated in her 1937 book *Lost Flights of Gustave Whitehead*. For the book she collected more than a dozen affidavits from people who remembered seeing Whitehead fly. She also helped re-publicize the *Bridgeport Sunday Herald* article. These affidavits are dismissed by critics who say that more than 30 years after the fact, people's memories could be tainted and they may have mistook Whitehead flights in unpowered gliders for powered flights.

"Because of everything we know today about the vagaries of human memory, I just don't think the witness testimony is any sort of proof that he made significant powered, controlled flights before the Wrights," says Tom Crouch, senior curator at the Aeronautics National Air

and Space Museum at the Smithsonian Institution in Washington.

This is where the *Bridgeport Sunday Herald* comes into play. Unlike those later accounts, it was published just days after the flight. Orville Wright, whose brother Wilbur died in 1912, attempted to refute the Whitehead claims in 1945, writing that although the “mythical flight was alleged to have taken place on August 14th, and to have been witnessed by a *Herald* reporter, the news was withheld four days and appeared as a feature story in a Sunday edition.”

In March 2013, this claim was echoed by Crouch, who released a statement from the Smithsonian in response to Brown’s research. “The editor did not rush into print with a front-page story. The article appeared on page five, four days after the event,” Crouch wrote.

The problem with the timeline critique — as Crouch now acknowledges — is that the *Bridgeport Sunday Herald* was a weekly, only distributed on Sundays. The Whitehead story appeared in the first issue after the flight.

Harder to dismiss is the question of why the achievement, an unprecedented one in human history, was not considered front-page news. Reading the issue, it is a hard question to dismiss.

The Whitehead story is on page 5, behind a front page that contained headlines about a New York City trolley accident that killed seven, an ongoing steelworkers’ strike in Pittsburgh and the results of a yacht race on Long Island Sound. It is behind page-2 stories on a boxer training for a fight at a Stratford resort and an ad for a New Haven physician advertising a lifetime cure for syphilis.

Confronted with the question of the story’s page-5 placement, Brown says it was not uncommon for early airplane experiments to get overshadowed by the more successful lighter-than-air experiments of the day in blimps and balloons. He points to a quote from Orville Wright explaining he and his brother’s early publicity efforts were hampered by the lighter-than-air experiments of people like Alberto Santos-Dumont: “We got off for a long time without much notice, because the public did not seem to know the difference between dirigible balloons and aeroplanes,” Orville told the *Victoria Colonist* in story that appeared on Nov. 20, 1908. “They were both called airships. And with Santos-Dumont staying up for half an hour in his balloon and two young bicycle makers in Dayton only a few minutes, the home news didn’t attract.”

Brown says it could be that, “At the time somebody flying in a field in Fairfield for

half a mile isn’t really interesting compared to someone in Paris flying for 20 miles and going around the Eiffel Tower because people didn’t understand or appreciate what the difference was between lighter-than-air and heavier-than-air aviation. But that’s pure speculation.”

In any case, on Nov. 17, 1901, not long after the original Aug. 18 account, the *Bridgeport Sunday Herald* did run a front-page story about Whitehead that mentioned the Whitehead flight described in the original August story.

Kosch first heard the story of Gustave Whitehead 35 years ago while attending a lecture on aviation in Fairfield given by Major William J. O’Dwyer, a U.S. Air Force Reserve officer, author and champion of Whitehead’s cause. At the time, Kosch was teaching people to fly hang gliders from a hill near Fairfield Ludlowe High School where Kosch, who is now in his late 70s, still teaches.

During the lecture Kosch was impressed by the reaction of others in attendance. “There were a lot of older people in the

1901 story, critics of the Whitehead claim question the authenticity of the *Bridgeport Sunday Herald* in general and stories that appeared on page 5 in particular. “Page 5 is where they put their kind of, shall we say, eccentric stories. Feature stories with a strange twist to them, not normal news stories,” Crouch says.

An examination of the *Bridgeport Sunday Herald* archives reveals a mix of eccentric feature stories and other coverage on page 5. A page-5 story a week after the Whitehead story carries the headline: “The Woodbury Kleptomaniac,” and tells of a Woodbury woman who stole “chickens and rare plants.” On July 14 the headline was “The Dog Man of Windham.”

But there are also page 5 stories with more mundane topics. On Sept. 15, 1901, the space was home to several stories, including one about a man entering the race for Bridgeport’s tax collector. Sept. 22 saw a feature on Waterbury’s Great Agricultural Fair, and Sept. 29, the space contained the headline “Citizens! Wake Up To Your Duty on Constitutional Reform.”

There is also a distinction between

“THERE IS A LAW APPLIED TO ALL MOTIONS OR MECHANICAL MOVEMENTS AND IN ORDER TO FLY MAN MUST UNDERSTAND THE LAWS OF FLIGHT”

— GUSTAVE WHITEHEAD

audience who came up with stories saying, ‘My mother told me about this guy,’ or, ‘My grandfather saw this guy fly.’”

Kosch was also struck by how Whitehead’s craft looked like a hang glider. He thought, “Gee, I can build that airplane.”

He received support from the owner of Captain’s Cove Seaport, who put up \$10,000 and gave him space at the seaport to work.

Working on the weekends at Captain’s Cove, he quickly attracted enthusiastic onlookers who wandered up the boardwalk into the hangar. Many brought with them stories of Whitehead’s flights in the area, passed down from relatives, and others offered to help, pitching in with various aspects of aircraft design and becoming integral parts of the project.

“Every week somebody new would come along. We had probably a dozen or two people who did a little bit of everything on the airplane. It was just wonderful,” Kosch says.

Beyond the page-5 placement of the

these other fantastic-seeming stories and the Whitehead story. In researching this story, none of the “eccentric” stories from a few weeks before and after the Whitehead story were written from a first-person perspective. The fantastic accounts were all attributed to people the reporter had interviewed, i.e., “so-and-so says he witnessed a such-and-such thing at such-and-such a time.” A first-person account of something as fantastic as a flying machine appears a significant departure for the standards of the publication.

Elizabeth Rose, library director at the Fairfield Museum and History Center, says the *Herald* is generally considered a good source. “While I have never done much research on other topics covered by the *Herald*, and newspaper journalism didn’t have the same standards at this time as it would later, I would say there is no particular reason to doubt the reliability of the *Bridgeport Sunday Herald* in general — it was one of the city’s main newspapers during that era,” she says.

The most similar article in tone to the Whitehead story discovered while researching this piece was an Aug. 25 (one week after the Whitehead story) page-9 account, headlined “Sea Fighters of The Future.” It described the arrival of a new submarine company, Lake Torpedo Boat, in Bridgeport and its plans to build submarines. Like in the Whitehead story, the descriptions are dramatic. “There will come suddenly and without a moment’s warning a terrible explosion from the depths of the sea on which there had been no previous ripple of danger,” writes the unnamed author in a two-paragraph preamble. And as with the Whitehead story, there are sensational elements and writing: the article paraphrases the company’s president, Simon Lake, saying the ship will have the ability to turn invisible by means of optical illusion. But the company did exist in Bridgeport and did produce early submarines for the U.S. Navy until 1924.

Contemporary papers took the Whitehead account at face value and many reprinted versions of the story. As anyone who has ever seen a modern fake news story shared today on social media knows, people do not always have time to verify information before they redistribute it. But several reporters from daily papers were dispatched to Bridgeport immediately after the story ran. While on the scene in Connecticut, they met with Whitehead and believed his flight claims.

“Eight days after the flight, on August 22, 1901, Whitehead held a press conference,” Brown writes in his book *Gustave Whitehead and the Wright Brothers: Who Flew First?* “One interview was with a reporter from *The New York Sun*. That same evening he gave another interview to a reporter from *The Boston Globe*. A *Washington Times* journalist filed an original report, too. The longest interview was given to *The Boston Journal*. In it, Gustave gave a detailed description of the flight and described what it felt like to pilot an airplane.”

To build his craft, Kosch purchased hang-glider materials for the plane’s wings, and the craft utilized two ultralight engines, one for each propeller. Kosch’s re-creation used a 40-horsepower airplane compared to the 30-horsepower craft Whitehead claimed.

In December 1986, Kosch brought it to the airport to test its capabilities without leaving the runway. That was when the plane unexpectedly leapt off the ground.

After that hop in the air, Kosch brought the plane back to the shop to make sure everything was in tiptop shape for a true test of the craft in the air. One thing had already been made clear: this plane wanted to fly.

Crouch points out that James Dickie, who worked for Whitehead, and is listed

CONNECTICUT IN FLIGHT

IMPORTANT MOMENTS IN OUR STATE’S AVIATION HISTORY



1925 Frederick Rentschler founds Pratt & Whitney, which produces the Wasp engine, the first of many Connecticut-built engines developed by the company that would revolutionize aviation over the next century.

1929 Sikorsky Aircraft, founded four years earlier in Roosevelt, New York, moves to Stratford.



1785 John Meigs, a Yale tutor, builds and launches several unmanned, experimental hot air balloons.

1910 Charles Hamilton makes the first undisputed airplane flight in Connecticut, in his native New Britain. The pioneering and heavy-drinking aviator was known as the “crazy man of the air” and survived as many as 60 crashes.

1885 Alfred E. Moore, an aeronaut from Winsted, and John G. Doughty, a photographer, take the first aerial photographs of Connecticut from a balloon.

1854 Plymouth native Silas Brooks makes his first Connecticut balloon flight. The famed aeronaut made close to 200 flights. A balloon basket he used in the 1870s, now at the New England Air Museum in Windsor Locks, is the oldest surviving American aircraft.



1901 Gustave Whitehead reportedly flies his No. 21 airplane in Fairfield/Bridgeport. If the flight took place, it would predate the Wright brothers’ first flight by more than two years.



1878 A lightweight pilot named Mark Quinlan completes the world’s first controlled dirigible flight in Hartford on a hand crank-powered dirigible invented by Charles F. Ritchel.



1931 Aviation pioneer Amelia Earhart weds George P. Putnam in a secret ceremony in Noank. "[I] shall not hold you to any medieval code of faithfulness to me, nor shall I consider myself bound to you similarly," she told her groom-to-be.

1939 The VS-300, the world's first practical helicopter, flies. The test flight takes place in Stratford with the aircraft's designer, Igor Sikorsky, piloting it.



1940 The Stratford-built XF4U Corsair prototype makes its first flight. The craft becomes an important fighter aircraft in World War II.

1945 The first civilian helicopter rescue occurs off the coast of Fairfield. An Army R-5 Sikorsky is used to save two men from an oil barge that ran aground on Penfield Reef.



1950 Newtown inventor Robert Fulton Jr. builds the first drivable and flyable aircraft approved by the Civil Aviation Administration. The "flying car" traveled 50 mph on the ground, 110 in the air and even got decent gas mileage: 25 miles to the gallon.

1981 The Hubble Telescope Optics Lens, built in Danbury at Perkin-Elmer, is completed, providing the optical system for the revolutionary space telescope.



1974 The Sikorsky S-70 Blackhawk makes its first flight.

1988 The Sikorsky VH-60N, aka "Marine One," enters service as the president's helicopter.



1971 The first KH-9 Hexagon spy satellite is launched into orbit. Thanks to an optical system built in Danbury by Perkin-Elmer, the top-secret satellites photograph the entire globe, providing important intelligence during the Cold War.

1955 CIA operative Richard Bissell of Farmington helps select Area 51 in Nevada as the site to test the U-2 spy plane. Bissell also oversaw the development of the U-2, which primarily utilized Pratt & Whitney engines.



1952 Two Sikorsky helicopters make the first non-stop flight by helicopter across the Atlantic Ocean.

Present day UTC Aerospace Systems in Windsor Locks is designing life-support and thermal-control systems for NASA's Orion spacecraft. The next-generation craft is designed to carry humans farther into space than ever before. UTC, Pratt & Whitney, Sikorsky and other Connecticut aerospace companies continue to be major forces in the industry.



CONNECTICUT AVIATION MUSEUMS

CONNECTICUT AIR & SPACE CENTER STRATFORD

This museum brings Connecticut aviation history alive with showstopping restorations of historic aircraft. It is housed in a former aerospace factory across the street from Igor I. Sikorsky Memorial Airport. The center recently broke ground on the restoration of the historic Curtiss Hangar. An important building in Connecticut and world aviation history, the hangar is near where Igor I. Sikorsky flew the world's first practical helicopter and many other aviation milestones were achieved. A small hangar adjacent to the main Curtiss Hangar space will be opened over the next few months and feature a restored aircraft along with a gift shop and smaller artifacts. Mark Corvino, vice president of the Connecticut Air & Space Center and project manager for the Curtiss Hangar restoration project, says this initial opening will serve as a preview of what is to come, letting people view the progress being made at the Curtiss Hangar. "After many years of talk, it's moving," Corvino says of the project. 203-380-1400, cascstratford.wordpress.com

NEW ENGLAND AIR MUSEUM WINDSOR LOCKS

"Most people think of Connecticut as a wonderful, quaint place with great little villages, and wonderful fall colors, but they don't realize that we are one of the global leaders in aerospace history," says Jerry Roberts, executive director of the New England Air Museum. This history is chronicled at the museum, the largest of its kind in New England. Guests can view the museum's collection of more than 100 aircraft, ranging from early flying machines to supersonic jets. Highlights include the oldest surviving American aircraft, a balloon basket used in the 1870s by Connecticut aeronaut Silas Brooks, and the 58th Bomb Wing Memorial Hangar with a restored B-29 Superfortress as its centerpiece, as well as engrossing exhibits on the men and women who flew or designed these aircraft. 860-623-3305, neam.org

NATIONAL HELICOPTER MUSEUM STRATFORD

This all-volunteer operation at Stratford's eastbound Metro-North Railroad station building is devoted to the history of rotary-wing aircraft (helicopters) and Stratford's place in aviation history. Founded in 1983 by Raymond Jankowich and Robert McCloud, the museum contains hundreds of photographs and models tracing the history of the helicopter both in the U.S. and around the world. Also check out a cockpit from a Sikorsky S-76 helicopter, and step into the flight simulator. The free museum is open Wednesday through Sunday 1-4 p.m. from Memorial Day until mid-October.

203-375-8857, nationalhelicoptermuseum.org

in the *Bridgeport Sunday Herald* story as one of two witnesses other than the reporter himself, later told Randolph that he did not witness the flight. "I believe the entire story in the *Herald* was imaginary and grew out of the comments of Whitehead discussing what he hoped to get from his plane," Dickie stated. "I was not present and did not witness any airplane flight on August 14, 1901." In the same statement, Dickie also mentioned he had invested money with Whitehead but never received a return on his investments — a sentiment that has led some Whitehead proponents to speculate he held a grudge against Whitehead.

Whitehead supporters also say that testimony gathered by Randolph is a strange source for Whitehead doubters to cite, since if one counted all the affidavits Randolph gathered and not Dickie's alone, one would conclude Whitehead flew.

Additionally, shortly after Dickie's statements were made, and the question of Whitehead's flight was renewed, the *Herald* stood by its story. In January 1937, the *Bridgeport Sunday Herald* reprinted the article identifying Howell as its author and with the headline: "Here's Proof From the Files of the Bridgeport Herald." The old article ran alongside a new one with the headline "Forgotten Bridgeporter Was First Aviator" that included testimony from Louis Daverich, who said he flew with Whitehead in 1899 and lived with him when he arrived in the U.S. as a teenager. This flight ended in a crash, and according to the *Herald*, Daverich still had a scar on his leg from the event.

No photos of early Whitehead flights exist. But there are published local and national references to photos having existed. "If anyone doubts that Gustave Whitehead has been able to fly a limited distance at least with his aeroplane, such doubt can be dispelled by viewing the photographs of his flight in the south window of the Lyon & Grumman's hardware store on Main Street. There are two pictures in the window showing Whitehead in his aeroplane about 20 feet from the ground," the *Bridgeport Daily Standard* proclaimed on Oct. 1, 1904. In January 1906, *Scientific American* mentions a photo of Whitehead's powered 1901 machine, describing it as "a single blurred photograph of a large birdlike machine propelled by compressed air."

It was time for Kosch to fly.

On Dec. 29, 1986, he took the craft to Sikorsky Airport. He donned a bulletproof vest — a form of armor, as

in the event of a crash, he worried the wood of the craft would splinter and stab him — and a leather jacket which would provide some protection if he was thrown on the runway. He tied himself to the craft with a rope and got ready to take to the air. He took the plane through a series of short jumps, tentatively testing its limits.

Each attempt Kosch went a little faster and flew the plane a little longer. He reached a height of 5 or 6 feet, and traveled 330 feet.

A photographer named Wayne Ratzenberger from a local paper was on the runaway photographing the proceedings. Ratzenberger had positioned himself opposite Kosch on the runway, figuring he would photograph Kosch as he flew overhead, but the plane didn't fly as high as Ratzenberger anticipated. As Kosch flew over him, one of the wheels of the craft caught the arm Ratzenberger had raised in self-defense. The force drove Ratzenberger to the ground.

When Kosch landed, he saw the photographer sprawled, unresponsive on the ground.

In the 1960s, O'Dwyer, whose lecture inspired Kosch to build his re-creation of Whitehead's craft, began working with members of the 9315th U.S. Air Force Reserve Squadron to research Whitehead's flight claims. They interviewed people who lived in the area in search of a photograph of Whitehead's flights. Ultimately the search for a photograph was unsuccessful, but in 1978 O'Dwyer and Randolph co-wrote *History By Contract*. In the work they revealed that in 1948, in exchange for being able to display the *Wright Flyer*, the Smithsonian had agreed to recognize the craft as the first in flight or forfeit the item from its holdings. The contract reads: "Neither the Smithsonian Institution nor its successors, nor any museum or other agency ... or its successors shall publish or permit to be displayed a statement or label in connection with or in respect of any aircraft model or design of earlier date than the Wright Aeroplane of 1903, claiming in effect that such aircraft was capable of carrying a man under its own power in controlled flight."

Many Whitehead supporters believe that, by agreeing to the contract, the Smithsonian signed away its historical objectivity and it is the reason the institution won't recognize Whitehead's flights. Crouch laughs these claims off while explaining the context of the agreement.

"The Wright brothers first flew at Kitty

Hawk in 1903. They had a practical airplane by 1905 but they really didn't fly in public until 1908. They were working on their patents, they wanted to have signed contracts. They were afraid that someone would steal the notion of their control system," he says.

This and later patent disputes muddled the historical waters of early aviation history. Ironically, one of the chief challengers to the first-in-flight claims of the Wright brothers was the Smithsonian. Samuel Langley, the secretary of the Smithsonian from 1887 to 1906, was a competitor of the Wright brothers who tried but failed to fly his craft, called the *Aerodrome*, in 1903. After Langley's death in 1906, his successor at the head of the Smithsonian was Charles Walcott, a friend of Langley's and a fierce champion of Langley's legacy. In 1914, the Smithsonian teamed with Glenn Curtiss, an aviation pioneer who was fighting the Wrights' patent claims, to rebuild the *Aerodrome* and prove it was capable of flight. Curtiss rebuilt the plane with new technologies, not available in 1903, and the Smithsonian dubbed it the first craft "capable" of flight.

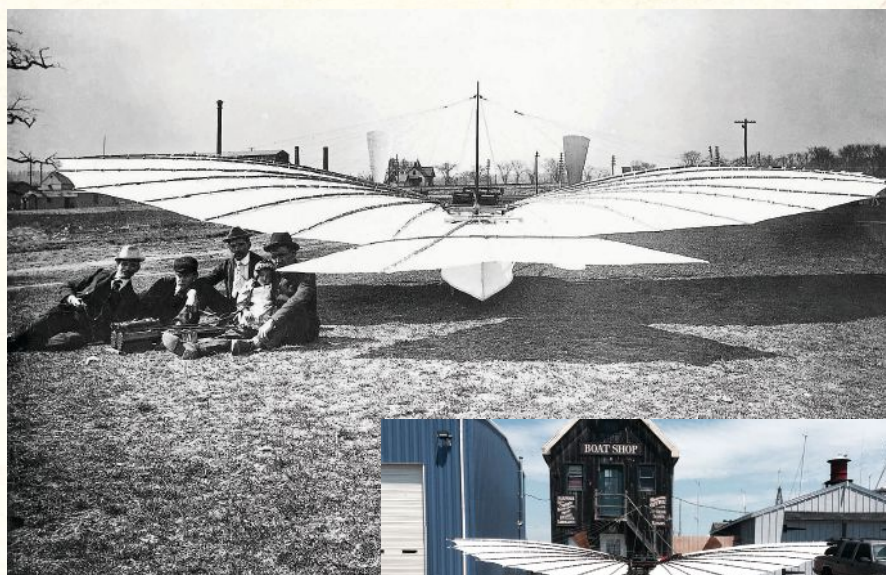
Angered, Orville restored the *Wright Flyer* and sent it to England in the 1920s. In the 1940s, the Smithsonian finally relented and agreed that the 1914 test flights did not prove the original *Aerodrome* was capable of flight. The contract, Crouch says, was to prevent the Smithsonian from repeating the claims about Langley's *Aerodrome* in the future.

"The contract is a historical document that has to be understood in the context of the Wright-Langley controversy," Crouch says. "Gustave Whitehead has nothing to do with it. And if in fact I thought there was evidence indicating somebody else had flown before the Wrights, I hope I would have the intestinal fortitude to say so. I think I would."

On the other hand, Brown believes the newspaper accounts and later witness testimony are more than enough evidence to prove Whitehouse's case in a court of law.

"I work as an airplane examiner. Especially if there's an accident, we do use forensic and detective-type techniques," he says. "It's not always that clear what happened if you have a piece of bent metal and a dead pilot, but in the Whitehead case, even though it was about 120 years ago, this is really crystal-clear evidence. It goes way beyond a mere shadow of a doubt. This is clear and convincing evidence of the highest standard."

As to why Whitehead never developed a practical and commercially successful plane like the Wright brothers did, Brown says the record shows "Whitehead was broke in 1902. Birdlike wings, of the type Whitehead [and others] used, were successful but limited aerodynamically," and "Whitehead had a young family to



Above: Gustave Whitehead (sitting with daughter Rose in his lap) in front of his No. 21 aircraft. VIA WIKIMEDIA COMMONS

Right: Andy Kosch's replica of the No. 21.



support. The conclusion would appear obvious but is still speculative."

Brown says the Wrights deserve credit for "having designed and built the first somewhat practical airplane and that is a very significant achievement. What I'd like Whitehead to get credit for is having made a flight in 1901. I can't tell you whether Whitehead was first because I haven't researched all the other pioneers who claim to have been first. But of the ones I'm aware of, I would say Gustave Whitehead does have the best case."

Ratzenberger survived being clipped by the plane, but the photographer's arm was broken and head wounded. The incident stopped short of the tests of Kosch's replica. After Ratzenberger was hospitalized, Kosch says Ratzenberger's insurance company tried to sue him, though Kosch and Ratzenberger remained friends until the photographer's death in 2013.

"That was it; we just didn't fly it again. People were too worried," Kosch says.

Kosch notes that Ratzenberger foiling a flight of a Whitehead plane was a way of history repeating itself. Decades earlier, a relative of Wayne's named Joseph Ratzenberger had witnessed one of Whitehead's flights, and had, in Kosch's words, "been a pain in the neck." In testimony gathered by Randolph, Joseph Ratzenberger, then a Bridgeport police officer, recounted how as a boy he grabbed onto Whitehead's craft as the inventor attempted to take off during one flight.

The test flight was over sooner than Kosch had hoped, but the 330-foot flight of the plane was a moment that has been talked about for three decades. It was discussed on the TV program *60 Minutes* and attracted

notice from other national news outlets.

After the flight, Kosch traveled to North Carolina to meet Randolph, who was in a nursing home at the time. The craft is today stored at the Connecticut Air and Space Museum in Stratford and often taken out for community events in and around Bridgeport and Fairfield. Kosch was even asked to travel to Germany where another re-creation was built and is housed in a museum dedicated to Whitehead in his hometown of Leutershausen.

And Kosch isn't done re-creating the Whitehead craft just yet.

A year and a half ago, he and his stepson, Christopher Horesco, completed a new model, but the fuselage was damaged during early flight attempts. He's rebuilding the fuselage this summer at the same hangar in which he built his original re-creation at Captain's Cove. He and his stepson hope to have it ready to fly in August to commemorate Whitehead's 1901 flight.

Another teacher at Platt Tech in Milford, David Tuttle, is working with his students to create a modified steam-engine motor that would be more similar to what Whitehead claimed to have used. The hope is to run the engine with compressed air and "try to fly the airplane with a modified steam engine like Whitehead did," Kosch says. Whitehead used an acetylene gas engine for his later flights, but Kosch isn't ready to try that on his craft. "I don't think we're ever going to use acetylene the way Whitehead did, but maybe somebody down the road in another 10 or 20 or 30 or 100 years will build an engine just like Whitehead using acetylene."

There seems to be little chance that the debate over Gustave Whitehead's proper place in aviation history will be settled before then. ■



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REVIEWS, FEATURES, RESTAURANT LISTINGS

Pan-fried half-chicken
PHOTOS BY MARA LAVITT



‘Concentration of Flavor’

NEW RESTAURANT FROM THE WHELK & KAWA NI OWNER IMPRESSES | BY ERIK OFGANG

Jesup Hall in Westport seems poised for success.

It is owned by Bill Taibe, one of Connecticut’s most celebrated chefs and owner of Westport’s Kawa Ni, The Whelk and Le Farm, a critically acclaimed farm-to-table restaurant that closed in 2015.

Jesup Hall occupies the impressive 1907 Old Town Hall building in the heart of Westport’s downtown, with a dark brick exterior and an open interior with lots of cathedral-like natural light. To top it off, the restaurant has eye-catching, statement-making cuisine powered by locally grown and, in some cases, foraged ingredients.

So, it’s a surprise when Taibe says the place is not what he had in mind, not originally, anyhow.

“At first we thought we were going to go with this tavern approach. Burgers and big salads and so on and so forth,” Taibe says. “We started to get closer [to opening] and even opened the first week, and I came to the conclusion very quickly that I just don’t know how to do that. I don’t know how to simplify.

I don’t think we complicate, but I don’t know how to do a family-friendly, tavern-style restaurant and menu because I do over-think things sometimes and focus on quality as opposed to volume.”

After a few weeks, several sleepless nights and some deep culinary soul searching, Taibe says he realized what his new restaurant was all about. Turning to his chef de cuisine at the restaurant, Daniel Sabia, he said, “This is Le Farm with a bar. That’s what we’re going to do.”

The result is an ingredient- and chef-driven restaurant with bold, complex and hard-to-classify flavors. Fiddlehead ferns and asparagus, an appetizer the night of our visit, was a kaleidoscope of vibrant colors, with bright green Connecticut-foraged ferns and diced asparagus resting on a cream-colored beef tallow. Another appetizer special featured pinkish-red radishes with hues as vibrant as a technicolor film.

But don’t let talk of fiddlehead ferns and radishes give you the wrong impression: the food at Jesup Hall may be delicately prepared, but it is far from dainty. Portions of main courses are large and the food is rich and heavy in a good way. “Our food is



Jesup Hall
Westport



From left: Millstone radishes with citrus butter and pickled bass; pineapple daiquiri and whiskey sour; chef Daniel Sabia, beverage manager Craig Ventrice and owner Bill Taibe; the Diva burger.



salty,” Taibe says without apology. “We are all about concentration of flavor.”

Chilled porchetta and local clams were devilishly decadent, skillfully employing the mixture of pork and shellfish that is common in Portuguese cuisine but less common here. A similar and equally intriguing pairing could be found in the braised beef and snails, served with barley, spring onion, preserved tomato and truffle.

The burgers once envisioned as the star of the restaurant remain on the menu, but instead of seven there are now three varieties. The Diva is recommended as a staff favorite. Served smothered in Arethusa Diva cheese, accurately described on the menu as a “dank” and “funky” cheese from Arethusa Farm in Bantam, two burger patties are topped with horseradish, sauerkraut, onion and aioli. The horseradish and sauerkraut cut through this messy burger that is designed to be a tasty and towering culinary colossus fueled by fat and salt. Its \$22 price tag might give some burger lovers pause, but it is a generous serving size and worth it.

An accompanying bone marrow beef jus offered for dipping is \$6, and while a dining companion loved it, I found it unnecessary. It also brings the price of the burger to a difficult-to-justify-no-matter-how-much-you-like-it fee of \$28.

The pan-fried half-chicken is another winning entrée. Served with farro verde (rice-like grains), artichokes, leeks, ham broth and fried bread, it has a crispy butter-basted skin and a comfort-food familiarity.

Taibe says the desserts at Jesup Hall are about more than just sweetness. “I want sweet but I want salty as well,” he says.

The proof of this statement is most certainly in the pudding, in this case a thick butterscotch pudding with a gritty array of flavors, from mild saltiness to just a hint of sweetness. The same is true of the pistachio cake, which also featured far more flavors than sweetness alone.

The food is matched by a strong beverage program, with a good selection of beer and wine and a showstopping cocktails list anchored by classics such as martinis and negronis, as well as house specialties

including the Hemingway daiquiri, a refreshing twist on the traditional daiquiri with rum, grapefruit, lime and maraschino.

Speaking of twists, the bill includes a 3 percent charge that goes to the kitchen staff. This is a noble effort to help provide more money to the often-underpaid backbone of every restaurant. However, we would prefer this percentage be added to the prices upfront, so we’d know the actual price of each item without having to do the math ourselves.

When it comes to classifying the genre of food served at the restaurant, Taibe doesn’t have a simple answer. “I don’t think there’s a label to it. It’s global in a way. It’s not fusion. It’s American. It’s driven in French technique. It’s driven in Spanish and French technique,” he says. “The food is us. I love food. I love the people that produce it for us. It’s more based on its relationships and our philosophy in wanting to be really good at what we do. I don’t know how you write that; unfortunately we haven’t figured out our tagline yet.”

Jesup Hall

90 Post Road E., Westport
203-557-6198, jesuphallwestport.com

Price range: Appetizers: \$8-\$20 (fiddlehead ferns \$18, porchetta and clams \$17, braised beef and snails \$15); entrées: \$17-\$48 (Diva burger \$22, pan-fried half-chicken \$28); desserts: \$10.

Hours: Tue.-Thu. 5-9:30 p.m., Fri. & Sat. 5-10:30 p.m.
Closed Sun. & Mon.

Wheelchair accessible

AMBIANCE Housed in a 1900s building, Jesup Hall has a bright and open floor plan. The restaurant was originally conceived as a tavern, and though the food has evolved beyond the tavern concept, the feel and welcoming atmosphere of a tavern remains.

SERVICE Attentive and helpful. Our waiter exhibited an impressive knowledge of the frequently changing menu and made several recommendations we enjoyed. Jesup Hall is still a relatively new restaurant but we saw no kinks in the service.

FOOD Diverse and ingredient driven, the menu is constantly changing and the food is difficult to label but consistently intriguing.

Toymakers Story

A COMFORT-FOOD
BURGER & WAFFLE OASIS
IN FALLS VILLAGE TURNS 15

BY ERIK OFGANG

When Ann and Gregory Bidou opened Toymakers Cafe in Falls Village in the town of Canaan, they didn't expect the eatery to last very long.

"We tried to retire and we opened the cafe because we thought it would be a short-term thing," Greg says. "It's a small cafe in the second-smallest town in Connecticut. We figured, if you look at the statistics, if you last one year that's good. If you last three that's fantastic. If you last five years that's almost unheard of."

Ann, a freelance financial journalist and author, hoped to focus on writing books, and Greg, who had retired from his career as an industrial hygienist, wanted to devote more time to his side business, selling motorcycle parts for classic British bikes. The idea was for the cafe to draw attention to the motorcycle-parts business. The plan didn't really work out.

"It's kind of gone backward to that," Ann says. "The cafe really took over the whole effort."

With its 15th anniversary this May, Toymakers Cafe has become a biker destination and a beloved breakfast-and-lunch spot known for one-of-a-kind waffles, showstopping burgers and other comfort-food specialties.

The waffles were among the best we've ever had. Light and fluffy with an ever-so-slight crispiness, they are a breakfast dream come true. The cinnamon butter waffle is a favorite. Other waffle varieties include sweet potato and peanut butter cup. There is also a bacon, egg and cheddar waffle sandwich and specials like the Cheesecake Kiss, a Belgian waffle with ricotta and mascarpone cheeses, drizzled with tangy sweet hibiscus syrup and topped with a Hershey's Kiss.

The burgers are served with a knife through the top roll, a stylistic presentation that also helps keep the sandwich together. Served simply, with tomato, onion and ketchup, this is one of the better burgers available in Connecticut.

"I only use Angus meat, with a certain fat, it's an 85 to 15 [ratio], so you get that flavor," Greg says.

Nestled in a scenic Connecticut town, the cafe is a go-to spot for motorcyclists



ALEX HARNEY

traversing the winding country corridor of Route 7 on the roughly 40-mile stretch running between New Milford and the Massachusetts border. In addition to bikers, those hiking the Appalachian Trail, which cuts through Falls Village, often stop at the cafe. In addition to a wholesome meal, the restaurant offers AT hikers free camping on its grounds.

On a recent afternoon, Toymakers Cafe instantly exudes as much character as a vintage motorcycle. The cafe occupies the lower half of a two-story classic New England house (Ann and Greg live on the second floor). Outside there is ample seating and several outbuildings owned by the couple. Inside there is British biker paraphernalia, a large communal table, and a coffee house-like mix of smaller tables and couches. Ann is behind the counter, Greg is reading a newspaper wearing his signature red beret. When our food is ordered, Greg gets behind the counter and starts cooking.

As charming as the quintessential country feel is, it is the food itself that makes this spot a worthwhile detour on any trip in Northwestern Connecticut. In addition to the burgers and waffles, there is an assortment of baked goods, excellent coffee, a great tea selection, and other comfort-food essentials, from a variety of eggs and sandwiches to biscuits and gravy.

The biker aesthetic informed both the restaurant's name and its menu. Greg frequently sells classic British bikes he finds in the U.S. to enthusiasts in the United Kingdom. The bikes generally have low mileage, which surprised Greg's British customers.

"When these bikes would go to England,

the guys over there would go, 'My God, you guys don't ride them, you just polish them. These British bikes are just American toys,'" Greg says. "When I'd go over, they'd say, 'Here comes the American toymaker.' So when we incorporated that's the name we put together."

Both Greg and Ann are enthusiastic bikers. And when they built the menu, they wanted to feature the type of food they enjoyed when they were riding. Ann says they have a strict rule when it comes to the food they serve: "We have to like it."

Greg adds that they strive to keep things simple with dishes that have five or fewer ingredients. "Stuff that you used to get from your mother. That's what we've tried to do."

In addition to the Appalachian Trail, the restaurant is not far from Great Falls, the eye-catching waterfall that gives Falls Village its name and which is perfect for a side trip before or after a visit to Toymakers Cafe.

Despite the work involved in running a restaurant, Ann has completed two books with co-author Shoya Zichy since the cafe opened — *Career Match: Connecting Who You Are With What You'll Love To Do* and *Personality Power: Discover Your Unique Profile and Unlock Your Potential For Breakthrough Success*. She's also found some writing inspiration along the way. Her next book will be a cookbook featuring recipes from the Toymakers Cafe.

Toymakers Cafe

85 Main St., Falls Village

860-824-8168

Hours: Thu. & Fri. 7 a.m.-2 p.m., Sat. & Sun., 7 a.m.-4 p.m.
Closed Mon.-Wed.

Wheelchair accessible

Butchers & Bakers

NEW FARMINGTON HOT SPOT STICKS WITH
SCRATCH COOKING | BY MARYELLEN FILLO



House-baked bread
JIM MEMICCO

Drive along Route 4 near the UConn Health Center and check out the afternoon and evening outdoor scene at The Exchange office complex. The visible energy, the crowd, the appeal, says it all.

That's thanks to one of Farmington's newest restaurants there, Butchers & Bakers. The eatery, part of the Locals 8 Restaurant Group that includes Hartford's Tisane and The Half Door as well as its assorted "b" restaurants, boasts farm-fresh food and house-made desserts. Add in a few other noteworthy amenities, including an outdoor terrace that is more than ready for summer, and the place is setting a new bar for culinary creations, hobnobbing and beyond.

"The big difference in the concept is that it is a scratch kitchen where we not only do our own baking and cooking, but butchering meat and fish, as well," says manager Mike Pfiffner. "[This] combined with the coal-fired ovens that we use for cooking makes it all a place that is very different when it comes to good eating."

Executive chef Luis Vasquez and co. know exactly how to use those ovens, turning complex cooking into elevated cuisine.

"It is a different kind of cooking and it can be complicated," says Vasquez, who

plans to offer seasonal menus interspersed with daily specials that reflect his culinary creativity and refined whim.

Among the standout menu items are Venetian-style calamari, fennel sausage-stuffed mushrooms and meatballs with house-made ricotta, all served up on sharing plates (\$11-\$16). Order the garlic bread if for no other reason than to relish the tower presentation of fresh, coal-fired focaccia bread drizzled in Gorgonzola cream.

Entrées (\$17-\$28) including coal-fired half-chicken, Angry Orchard hard apple cider-brined pork chops and seared cowboy ribeye steaks are great to look at and even better to eat thanks to the oven's nothing-like-it charcoal char.

With the name Butchers & Bakers, it should come as no surprise that the restaurant has a resident butcher.

"We butcher everything here, from the fish and chickens to the side of beef," Pfiffner says. "That means fresh," he adds, explaining that fresh meats, poultry and fish also mean better tasting when cooked and served on a plate.

When Butchers & Bakers brags about farm fresh, it means it right down to the pizza. The dough is made daily with a sour

starter, and then is topped with a host of fresh choices ranging from vegetables to pepperoni, clams to the "make your own option," which allows diners to build their own kind of pie, choosing from a long list of vegetables, cheeses and meats. Also on the menu is the Butchers' Board, a daily cut of meat with a specially designed presentation of farm vegetables.

And the Bakers part of the name? Desserts (\$6-\$13) by the house bakers include chocolate torte with ganache and banana cake with cream cheese frosting.

Like its restaurant cousins, Butchers & Bakers is no slouch when it comes to the social aspect of dining. Brick and reclaimed wood make for a pleasant, casual backdrop for those dining inside or taking advantage of the large bar. Don't forget to take a look at the hydroponic garden. It's not just a design element. It provides the Italian lettuce and basil used in salads and pestos.

The spacious outdoor bar features high tops and community tables with fire-pit centerpieces, all the elements for kicking back and enjoying each other at the end of a busy day or the start of a great weekend.

Besides a laundry list of wines, tequilas and bourbons, the cocktails get creative, too, with choices such as the sazerac, a New Orleans classic with rye. A blast from the past is the Moscow mule, made with Tito's Handmade Vodka, and the Silver Fizz, a play on the Tom Collins with gin, egg whites and simple syrup.

Live music on Sundays and a deejay on Wednesdays add to the vibe.

"We are at an advantage in this part of the town because there is nothing around here like us," Pfiffner says about the place, which has become the watering hole for the offices and medical buildings that line Route 4.

"We are different and I think, so far, people are happy with the food and having a place like this here," Pfiffner says. "We see a great future."

Butchers & Bakers

270 Farmington Ave., Suite 101, Farmington
860-470-7414, butchersandbakers.com

Hours: Sun.-Thu. 11 a.m.-1 a.m., Fri. & Sat. 11 a.m.-2 a.m.
Wheelchair accessible

Craft Cruising

BY ERIK OFGANG

Hop Häus Meet the Brewer July 13, Plantsville Thursday nights at Hop Häus are meet-the-brewer nights. From 6 to 9 p.m. guests get to chat with various breweries while sampling their beer. Or as the bar and restaurant describes it:

"Breweries come in and give you samples of beers, and hand out cool swag. It's a great time." On July 13, attendees will have the chance to meet members of the team from Stony Creek Brewery in Branford. 860-276-9326, hophauscraftbeer.com

Bethel Beer Fest July 14 The fifth annual Bethel Beer Fest will take place at 1 School St. in Bethel from 6 to 9 p.m. Last year the celebration of craft beer featured Connecticut breweries such as Black Hog Brewery, Olde Burnside Brewing,

and Bethel's soon-to-be-opening brewpub Broken Symmetry, among others. Advance tickets are \$25. beerfests.com

Hopkins Vineyard Triathlon at Lake Waramaug July 15 Pleasure and pain come together at this annual event. The grueling race/endurance test with a swimming portion in Lake Waramaug begins at 8 a.m. and concludes at noon with a wine and cheese festival. Hopkins Vineyard overlooks the lake. It is not necessary to participate

Ready to Roll

THAI ROLLED ICE CREAM COMES TO CONNECTICUT

BY MICHAEL LEE-MURPHY

For several years in the tech industry, “disruption” has been the watchword for investors looking for the next big thing. What facet of consumer technology can be *disrupted*, or re-engineered, to change the way people think about the service. In food, too, a new take on a classic occasionally appears, and then takes off like wildfire across the industry. A new ice cream spot in Middletown has the potential to do such a thing, as Americans discover Thai rolled ice cream.

At 0 Degree in Middletown, owner Ivan Lin brings a style of ice cream to the discerning palates of Middletown’s Main Street straight from Thailand via New York City. With Thai ice cream, customers can watch the transition from fresh cream to ice cream happen before their eyes. In a process somewhat reminiscent of the Cold Stone Creamery chain’s creation of ice cream treats on a frozen granite stone, Lin or an employee pours a cup of fresh cream over a cold slab of metal which is kept at about 15 degrees, along with whatever is to be mixed into the ice cream (Oreo cookies, in my case). It’s a bit like watching someone scramble eggs on a skillet, but with a lot more anticipation and excitement.

As the cream freezes, Lin molds and spreads it into a square of fresh ice cream on the cold metal. Using his two spatulas, Lin then scrapes the ice cream off the metal in five thin strips, and the ice cream curls into a spiral in the process. Once the rolls are packed into a cup, customers can then choose from a variety of toppings. Some of the toppings are ice cream shop staples, such as Oreos, chocolate chips, and various fruits. Other options include outside-the-box ideas such as Teddy Grahams, Fruity Pebbles cereal and Nutter Butter cookies. I opted for Nilla Wafers, which Lin arrayed in a presentation which — after the addition of a dollop of whipped cream and some caramel sauce — resembled a bouquet or a floral arrangement. The result was wonderful. Rich, creamy ice cream,



MICHAEL LEE-MURPHY

with a melt-in-your-mouth texture, made for an immensely satisfying experience.

Lin says he first encountered this method of making ice cream on a 2014 vacation in Thailand with some friends. On the sidewalks of Bangkok, street-food culture is king. Vendors hoping to attract customers from the throngs of people on the sidewalks must dazzle, with food that is delicious and looks as good as it tastes. Presentation and novelty is important. Lin, a native of China who moved to New York City as a child, says that when he saw this method of making ice cream, he paid some vendors to teach him.

“We came back to the United States, and we talked to each other, my friends. We think we need to change it a little bit, because coconut milk, maybe Americans won’t like it a lot,” Lin says. He instead decided to use fresh cream in his own version of Thai ice cream, thinking it better suited to American palates. Lin would know, as he is not just any old ice cream maker. For 12 years, he worked in a Häagen-Dazs shop

in Flushing, Queens. “I made every banana flavor every day,” he says.

Lin says the big seller at 0 Degree, which has been open since December, is the Cookie Monster, made with Oreos. Other intriguing flavor combinations include Monkey Business, with Nutella and bananas, and Matcha Made in Heaven, with green tea and blueberries. All the flavors, with whatever toppings you want, are \$7, tax included. 0 Degree also offers a selection of bubble teas (\$3.50-\$5), fruit teas (\$3.50-\$4.25) and smoothies (\$3.50-\$5).

Lin says he expects to open two more locations this summer in New Haven and West Hartford, so people all over Connecticut can get a taste. Check out our website for a video of Lin making the ice cream.

0 Degree

312 Main St., Middletown
860-852-5178, 0degreect.com

Hours: Daily noon-10 p.m.

Wheelchair accessible

in the triathlon to enjoy the view and refreshments. **860-868-7954, hopkinsvineyard.com**

Connecticut Wine Festival July 22-23,

Goshen Many of Connecticut’s wineries come together at this annual event at the Goshen Fairgrounds. In addition to sampling some of the best wines produced in the state, attendees can enjoy locally produced specialty foods. The event will also feature live music and arts and crafts. Wineries that have poured at the festival

in the past include Bishop’s Orchards Winery, Jonathan Edwards Winery, Sharpe Hill Vineyard, Miranda Vineyard, Hopkins Vineyard, Paradise Hills Vineyard & Winery, Sunset Meadow Vineyards and DiGrazia Vineyards. ctwine.com/events/wine-festival

Barbecue in the Vineyard at White Silo Farm & Winery July 29, Sherman

Beer might be the go-to pairing when it comes to barbecue, but wine goes surprisingly well with red

meat and a variety of barbecue sauces. At this event, White Silo wines will be served alongside barbecue dishes. It will all take place on the picturesque farm and winery. **860-355-0271, whitesilowinery.com**

Erik Ofgang is the author of Buzzed: Beers, Booze, & Coffee Brews — Where to Enjoy the Best Craft Beverages in New England. Have a craft beverage event coming up next month? Email him at eofgang@connecticutmag.com.

Brussels sprouts

BALLO, MOHEGAN SUN

I'm not usually a fan of Brussels sprouts. Actually, that's an understatement. Of all the foods on this green Earth, from cow's tongue and crocodile to frog legs and haggis, Brussels sprouts is the only food I've tried on multiple occasions that I actively dislike. Or at least that was the case until I tried the Brussels sprouts at



Ballo. A giant Italian restaurant within Mohegan Sun, Ballo serves as many as 1,200 diners on a busy weekend. Its specialties include

house-made pasta and dishes like crispy pork belly, so during a recent visit Brussels sprouts was not on my list of dishes to try. But, when our waitress recommended it as one of the house favorites, I ordered them at my wife's insistence, albeit with



reluctance. They were, in a word, awesome. Served with pancetta (Italian cured pork belly) and drizzled in honey, it became clear after the first bite why this was a popular dish. The subtle honey drizzle cut the earthy flavors of the sprouts, and the slight crispiness of the vegetable worked with the equally crisp pieces of pancetta. It was my favorite dish of the meal and that's something I wouldn't have bet on, not even at a restaurant in a casino.

860-862-1100, balloitalian.com
| ERIK OFGANG |

Max Downtown in Hartford to Close for Renovations, Aiming to Draw In Millennials

If you head out to Hartford's Max Downtown for a business lunch or see-and-be-seen supper during July and August, you're likely to find locked doors.

Don't panic. The landmark downtown eatery on Asylum Street is not closed for good. It's scheduled for a \$1 million renovation, one designed to appeal to millennials, and mark its upcoming 30th anniversary.

"We want to make the restaurant more appealing to the younger generation, the millennials who are part of a different culture when it comes to dining," says Max Group founder and president Rich Rosenthal. "We will still be swanky but it will be a different kind of swanky, more youthful and more approachable."

Max Downtown began as Max On Main when it opened on Main Street in Hartford, eventually moving to Asylum and becoming the mother ship for a string of Max Group restaurants in Connecticut, Massachusetts and Florida. Rosenthal says top-to-bottom renovations, including new flooring, furniture, lighting and decor, will be unveiled in September as part of the restaurant's anniversary celebration.

"The white tablecloths will be gone," says Rosenthal, hinting at the kind of new vibe that will be reflected in Max Downtown. "It will be more casual but still be sharp."

Rosenthal assures customers it will still be the hub of those well-known power lunches, hip happy hours and signature dinners, emphasizing that the menu, including fine wines, signature steaks and custom culinary creations, will also have some new additions designed to be shared.

"The days are gone when restaurants are temples of gastronomy," says Rosenthal. "The power people of today are taking off the business suit and wearing jeans with sport jackets. The culture has changed and so are we by casualizing the place without casualizing the food."

| MARYELLEN FILLO |

WorkHorse pilsner

COUNTERWEIGHT BREWING CO., HAMDEN

Last year Matt Westfall, the longtime head brewer at New England Brewing Co. (NEBCO) — probably Connecticut's most critically acclaimed brewery — announced he was leaving Woodbridge-based NEBCO to start his own company. Ever since, there's been great interest in Westfall's new project, Counterweight



Brewing Co. The brewery opened its doors in April in Hamden and boasts a beautiful facility with two tap rooms, including one on the second floor overlooking the production area of the brewery.

At NEBCO, Westfall was best known for producing extremely sought-after IPAs such as G-Bot, Coriolis and the legendary Fuzzy Baby Ducks. At his new brewery he is not shying away from producing hop-forward beers — one of the brewery's main offerings is Headway IPA, a tropical-flavored beer with lots of hop aroma — but these beers are not the sole focus.

"As much as we love IPAs and big stouts and all those big, really intense beers, there's something to be said for just a really simple, straightforward yet flavorful and accessible beer," Westfall says.

This philosophy comes across in

the brewery's WorkHorse pilsner, an eminently drinkable, complexly flavored, refreshingly non-IPA beer. Made with traditional German ingredients, the beer has lemon citrus notes with a clean malt finish. Perfect for drinking with a meal, it nevertheless has enough hop and malt character to drink on its own. Pilsners



have seen a renewed surge of interest on the West Coast, and WorkHorse is the perfect beer to help bring that trend to Connecticut.

"After drinking nothing but IPAs for a while, some people get hop fatigue. Pilsner really is offering for people to take a little bit of a break and revisit subtlety in beer rather than just being hit over the head with big, bold flavors," Westfall says.

203-821-7333, counterweightbrewing.com
| ERIK OFGANG |

The Kombucha Craze

THE FERMENTED TEA TOUTED FOR ITS HEALTH BENEFITS IS FINDING ITS WAY INTO BARS, RESTAURANTS & GROCERY STORES | BY MARYELLEN FILLO



Mandarin beet kombucha mocktails AISHAH AVDIU

Millennial mimosa anyone? How about a berry-ginger popsicle? Or maybe an ice-cold blood orange and fresh sage from the tap?

Sounds yummy, and they are, but there's a kicker. They are all supposedly good for you thanks to the rising popularity of the main ingredient, kombucha, a fermented tea with ancient roots that has made the transition from emperor's elixir to the shelves and taps of mainstream bars, restaurants and grocery stores.

"I think the popularity is a combination of factors, including the popularity of probiotics in products now," says 18-year-old entrepreneur Aishah Avdiu, owner of Westport's Bar 'Bucha, where the non-alcoholic kombucha rules the menu. "And I think it is another case of really good marketing of a product."

No longer just an alternative beverage found only in health food stores, the effervescent tea has become the new "it" drink that fans insist is not only refreshing, but good — very good — for you. Retailers and restaurants have been quick to get in on the new craze.

"I had started drinking it a couple of years ago, but knew then it was going to become the new hip drink," says Peter Lemnotis, who closed his Confetti Restaurant in Plainville recently, replacing it with two eateries, JV's Taproom and Rebel Dog Coffee Co. "When I knew

we were going to add the coffee house to our business, I knew we had to have kombucha."

Long before it made its way to modern times, kombucha was considered a medicinal remedy believed to have been introduced in Manchuria around 220 B.C. The drink, also known as mushroom tea, was imported to Japan in 414 A.D. by a physician named Kombu. Produced by combining green or black tea with a symbiotic colony of bacteria and yeast (SCOBY), the liquid ferments as the SCOBY culture, which resembles a large mushroom, floats on top, oozing its rumored therapeutic bacteria and nutrients into the brew.

That ancient Asian drink once considered medicine fit for a king has been touted and criticized in more modern times. Fans, including a growing number who brew their own, extol its health and wellness benefits, especially for digestive maladies. Critics counter that the tea has no proven therapeutic values and can actually be dangerous if a non-pasteurized version is consumed.

Regardless of its true health properties, industry watchers report drinking the bubbly is hot right now, estimating a 15-20 percent increase in consumption in the next few years as companies and microbreweries including Middlebury, Vermont-based Aqua

ViTea Kombucha; Oceanside, Long Island-based Coastal Craft Kombucha; as well as Oxnard, California-based KeVita, recently purchased by soft drink giant PepsiCo, jump on the mushroom tea wagon.

"I think there are health benefits to kombucha. I think this will be a long-term trend," says Avdiu, who recently graduated from high school and is headed to Europe for college. "Food has become so over-processed," she says, also planning to

What is kombucha?

A tea that has been fermented with bacteria and yeast, giving it a tart, vinegar-like taste and high levels of bacteria that some believe impart health benefits.

expand her Westport business to include a vegan eatery, as well. "You can see the trend featuring probiotics now."

While virgin kombucha is considered the purest of the tea varieties, business owners know you need a little extra something to sell it to the masses and are coming up with new flavors and innovative ideas to make it even more trendy and marketable.

"We sell kombucha floats with flavored kombucha and non-dairy ice cream, you know, kind of like a root beer float," Avdiu says. Also on the Bar 'Bucha menu are frozen fruit and kombucha popsicles, mocktails including the martini, with grape kombucha infused with juniper berries, and sangria, featuring pink lady apple and orange kombucha with pomegranate seeds and floral ice.

At Highland Park grocery store in Farmington, shoppers can pony up to a kombucha draft bar where three or four flavors are featured daily. Employees noted that while the store has offered bottled versions for many months, the fresh-from-the-tap, large-bottle offerings, including ginger, blood orange and hibiscus, have already proven a popular hit.

While the non-alcoholic version of kombucha is a big hit in the Rebel Dog Coffee Co. eatery in Plainville, Lemnotis has taken the non-alcoholic beverage and turned it into something suitable for the JV's Taproom business, as well.

"You want to diversify its use, so we have come up with a couple of things so far but are still working on it," says Lemnotis, who is experimenting with using kombucha for poaching in some of the taproom menu items. "We see it as a tea that is going to have a lot of possibilities."

There is also experimentation in the drinks menu, aimed at the niche market that has made the elixir so "in."

"We call it the Millennial mimosa," he says, referring to a new bar menu drink featuring kombucha and Prosecco wine. "It's tasty as well as good for you." ■



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openings

A monthly look at some of what's new and exciting on the Connecticut dining scene

Hartford Baking Co., West Hartford The second location of this bakery opened in West Hartford Center at 965 Farmington Ave. earlier this year. The two-story cafe offers made-from-scratch breads and pastries and a menu featuring bread-anchored dishes such as avocado toast. There will also be a robust coffee program with an emphasis on espresso drinks and medium-roasted coffee. Ultimately the cafe will have expanded evening hours and offer craft beer and wine. The original West Hartford location at 625 New Park Ave. remains open. 860-570-1579, hartfordbaking.com

The Abbey, New Milford This new Irish bar and restaurant has a menu with a wide selection of pub fare including flatbreads and burgers. It has 14 taps for beer — two lines will always be dedicated to beer from Connecticut breweries — and the bar will always offer Guinness, Smithwick's and Harp on tap. 860-799-6464, theabbeyct.com

Dashi, New Haven New Haven dining options got even more diverse when Dashi opened earlier this year. The restaurant specializes in shabu-shabu, a Japanese communal eating tradition known as "hot pot" by some other Asian cultures, in which thin slices of beef or chicken are cooked at the table by customers in a boiling broth and then dipped into a sauce before being eaten. "Dashi" is the Japanese word for the broth used to flavor and cook the meal. 203-691-9185, godashi.com

Amis Trattoria, Westport A part of the Philadelphia-based Vetri Family Restaurant Group, Amis offers seasonally driven small plates, handcrafted pastas, local seafood and antipasti. Specialties include swordfish meatballs with creamy polenta, Sal's meatballs and pork parmigiana, tonnanelli cacio e pepe, bucatini with jalapeño and almond pesto, and scallop pizzaiolo. The restaurant also offers a global wine program, Italian craft beers and cocktails. 203-514-4906, amistrattoria.com

Disco Chick, Middletown The new restaurant from the team behind Middletown's Hop Knot looks like the perfect spot to satisfy late-night food cravings. Specializing in chicken wings with conventional and crazy flavors and disco fries defined on the menu as "french fries topped traditionally with gravy and melted cheese," and "poutine on steroids." Flavors include buffalo, nacho cheese and peanut butter and jelly. 860-788-6203, discochick.com

Know of a new Connecticut restaurant?
Email Erik O'gang at eofgang@connecticutmag.com.

Fairfield County

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 4180 Black Rock Tpke., Fairfield, 203-255-0800; 222 Summer St., Stamford, 203-348-4800; 515 West Ave., Norwalk, 203-854-5600 barcelonawinebar.com. Open daily. L D LS SB, \$\$

Basso Cafe • Mediterranean Casual fine dining establishment offering Mediterranean Latin fusion cuisine in a cozy and chic atmosphere. Bar offers a full wine, beer and craft cocktail list. • 124 New Canaan Ave., Norwalk, 203-354-6566 www.bassocafecafe.com. Closed Mon. L (Tues.-Sat.), D, \$\$\$

Bodega Taco Bar • Mexican • EP Offers up inventive, doing-their-own-thing fare described as "Modern Mexican with an Urban Beach Vibe." • 1700 Post Road, Fairfield, 203-292-9590 bodegatacobar.com. Open daily. L, D, LS (Fri.-Sat.), SB, \$

Butcher's Best Country Market • Deli Meats are hand-selected, trimmed and cooked, prepared take-home or in your favorite sandwich to go. Traditional and special salads are also available. • 125 S. Main St., Newtown, 203-364-0013 butchersbestmarket.com. Closed Sun. L, \$

The Capital Grille • Steak • EP RC Located in the heart of downtown Stamford this classic-style steakhouse serves dry-aged porterhouse as well as creative seafood dishes like citrus-glazed salmon. • 230 Tresser Blvd., Stamford, 203-967-0000 thecapitalgrille.com. Open daily. L (Mon.-Fri.) D, \$\$\$, E, WA

Cask Republic • American • EP Serious chef-crafted American fare as well as creative interpretations of globally inspired dishes with an inviting and fun vibe. • 99 Washington St., #2, Norwalk, 203-354-0163; 191 Summer St., Stamford, 203-348-2275 caskrepublic.com. Open daily. L D, \$\$\$

Elm • American • EP World-class chef Brian Lewis makes culinary magic here — with the freshest local, top-quality ingredients — in an elegant minimalist environment. And there's a great Sunday brunch. • 73 Elm St., New Canaan, 203-920-4994 elmrestaurant.com. Closed Mon. D SB, \$\$\$, WA

The Fez • Moroccan • EP In addition to excellent Moroccan fare—with small plates (kabobs, falafel salad) and large (slow-braised lamb shank, swordfish tagine)—The Fez serves up equally as eclectic live music nightly. • 227 Summer St., Stamford, 203-324-3391 thefez1.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, E

Flipside Burgers & Bar • American Flipside features creative burgers, appetizers, salads & cocktails. Happy Hour Monday-Saturday 3-6pm in the bar featuring 1/2 priced drinks & \$3 small plates. • 1125 Post Road, Fairfield, 203-292-8233 flipsiderestaurant.com. Kitchen open daily. L D, \$\$

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 238 Commerce Drive, Fairfield, 203-333-7373; 59 Federal Road, Danbury, 203-790-7373 pepespizzeria.com. Open daily. L D, \$, WA

Homestead Inn — Thomas Henkelmann • French Upscale French restaurant features impeccable service, comfortable surroundings, an extensive wine list and creative French food. • 420 Field Point Road, Greenwich, 203-869-7500 homesteadinn.com/thomas-henkelmann. Closed Sun.-Mon. L (Tues.-Fri.), D, \$\$\$

Hoodoo Brown BBQ • American • EP RC This laid-back barbecue bar and restaurant features a delicious blend of Texas, Kansas City, Carolina and other styles that will leave you craving more. • 967 Ethan Allen Hwy., Ridgefield, 203-438-6033 hoodoobrownbbq.com. Closed Mon. D, \$\$, WA

Ibiza Tapas Danbury • Tapas • EP Surround yourself with the sights, sounds, flavors and scents of Spain, with both hot and cold as well as traditional and modern tapas. • 93 Mill Plain Road, Danbury, 203-616-5731 ibiza-tapas.com. Closed Mon. D, LS (Fri.-Sat.), \$, WA

Ichiro • Sushi • EP Ichiro offers a combination of Asian fusion, sushi and hibachi entrees. Enjoy the full-service bar and the shows put on by the hibachi chef. • 69 Newtown Road, Danbury, 203-792-8881 ichirodanbury.com. Open daily. D, LS (Fri.-Sat.), \$\$\$

Joseph's Steakhouse • American • EP Known for a New York-style steakhouse experience with gems such as prime dry-aged beef. • 360 Fairfield Ave., Bridgeport, 203-337-9944 josephssteakhouse.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Kawa Ni • Asian • EP A creative interpretation of pan-Asian cuisine and culture, styled after a Japanese pub and using locally grown ingredients. • 19A Bridge Square, Westport, 203-557-8775 kawaniewestport.com. Closed Mon. L (Tues.-Sat.) D LS (Tues.-Sat.), \$\$\$

Kotobuki Japanese Cuisine • Sushi • EP Rated "one of the best sushi restaurants" by Zagat for the past two decades, Kotobuki offers high-quality, classically prepared and authentic Japanese food. • 457 Summer St., Stamford, 203-359-4747 kotobukijapaneserestaurant.com. Closed Mon. L (Tues.Fri.) D, \$\$

Local Kitchen and Bar • American • EP Craft beer is the name of the game here with more than 30 lines including rare local, national and international gems. There is also a full menu of classic American cuisine. • 68 Washington St., Norwalk, 203-957-3352; 85 Mill Plain Road, Fairfield, 203-955-1919 sonolocal.com, fairfieldlocal.com. Open daily. L D SB, \$\$, WA

Luc's Cafe • French • EP An authentic French bistro offering non-stop service from 11 a.m. on, with terrace dining available in the warmer months. • 3 Big Shop Lane, Ridgefield, 203-894-8522 lucscafe.com. Closed Sun. L D, \$\$\$, E

Pho Vietnam • Vietnamese • EP RC A family-owned restaurant serving authentic Vietnamese food with fresh produce, choice meats and seafood. • 56 Padanaram Road, Danbury, 203-743-6049 phovietnamrestaurant.com. Open daily. L D, \$, WA

CONNECTICUT Magazine's restaurant listings are presented as a service to our readers. Information on specialties, prices, etc., was supplied by the restaurateurs. Space limitations in this guide prevent us from describing every restaurant in the state; omission is not intended to reflect upon the quality of an establishment. The listings include restaurants we know and love, and those recommended to us by our readers. Average entrée prices are based on dinner entrées: \$ — inexpensive (under \$15); \$\$ — moderate (\$15-\$25); \$\$\$ — expensive (over \$25). This guide is updated regularly, but it is suggested that prices and hours be verified by phone. B (Breakfast); L (Lunch); D (Dinner); LS (Late Supper); SB (Sunday Brunch); E (Live Entertainment); WA (Wheelchair Access); EP = 2017 Experts' Pick; RC = 2017 Readers' Choice.

dining guide | fairfield county

Positano Ristorante • Italian This restaurant has been owned and operated by the Scarpati family for more than 15 years. Owner and chef Giuseppe Scarpati was born on the island of Ponza, Italy, and his cuisine focuses on all-natural cooking, with fresh fishes, meats, fruits, vegetables, and aromatic herbs. • 27 Powers Court, Westport, 203-454-4922 positanosrestaurantwestport.com. Open daily. L D SB, \$\$, E

Redding Roadhouse • American This cozy, classic-style pub features seafood and meat classics as well as an assortment of artisan cheeses, a good beer list and specialty cocktails. • 406 Redding Road, Redding, 203-938-3388 thereddingroadhouse.com. Open daily. L D SB, \$\$, E, WA

Roberto's • Italian • RC Excellent Italian food with attentive service, plus catering and a full-service banquet facility. • 505 Main St., Monroe, 203-268-5723 robertosmonroe.com. Open daily. L (Sun.), D, \$\$\$

Sal e Pepe Contemporary Italian Bistro • Northern Italian • RC Offers superb cuisine with a contemporary flair, from fresh pastas and sauces to unique specials and classics with a modern twist. • 97 South Main St., Newtown, 203-426-0805 salepeperestaurant.com. Open daily. L D, \$\$, WA

The Schoolhouse at Cannondale • American • EP With the motto "Fine. Fresh. Simple," the owners seek out the best sources of ingredients and treat them simply and with respect. • 34 Cannon Road, Wilton, 203-834-9816 schoolhouseatcannondale.com. Closed Mon. L (Fri., Sat) D (Wed., Fri., Sat.) SB, \$\$\$

The Sitting Duck Tavern • American Neighborhood tavern committed to using regionally and locally grown produce and products. • 3694 Main St., Stratford, 203-873-0871 sittingducktavern.com. Open daily. L D LS SB, \$\$

South End • American • EP South End's food philosophy is a simple one; uncomplicated, seasonal, flavorful food, with an atmosphere that is casual. • 36 Pine St., New Canaan, 203-966-5200 southendnewcanan.com. Open daily. L (Wed.-Sat.), D SB, \$\$\$, E

The Spinning Wheel • American • RC Enjoy a quintessentially New England-inspired menu with seasonal specials, local and homegrown accents, and modern adaptations of traditional comfort dishes. This classic style pub has 12 types of beer on tap, a rum-inspired drink menu and is housed within a newly renovated historic saltbox style house that dates back to 1742. • 109 Black Rock Tpk., Redding, 203-664-4000 swredding.com. Open daily. L (Thurs.-Sat.) D, \$\$\$, WA

The Spread • American • EP The owners are industry leaders in culinary deviance and solutions, and are focused on delivering great dining experiences. • 70 N Main St., Norwalk, 203-939-1111 thespreadsno.com. Open daily. D SB, \$\$\$

Tequila Mockingbird • Mexican The food here is made with traditional ingredients when possible, including imported chiles. Tequila is taken seriously as well, with bartenders receiving tequila training in Mexico. • 6 Forest St., New Canaan, 203-966-2222 tequilamockingbirdnc.com. Open daily. D, \$\$\$

Wafu Asian Bistro • Asian Upscale dining with a frequently changing menu that utilizes local ingredients. • 3671 Post Road, Southport, 203-254-2288 wafuasianbistro.com. Open daily. L D, \$

Walrus + Carpenter • Barbecue • EP Sink your teeth into the barbecue offered at this sleek eatery in the Black Rock section of Bridgeport. The customer favorite is the Notorious P.I.G. • 2895 Fairfield Ave., Bridgeport, 203-333-2733 walruscarpenterct.com. Open daily. L D, \$\$\$, WA

Hartford County

Apricots Restaurant & Pub • American • EP Contemporary cuisine featuring regional American products as well as a selection of items from Europe and the Far East. • 1593 Farmington Ave., Farmington, 860-673-5405 apricotsrestaurant.com. Open daily. L D, \$\$\$

@the Barn • American This 170-seat, 4,000-square-foot ultra-sleek steakhouse and wine bar features multiple dining areas, steaks, seafood, small plates and a wine list selected by a certified sommelier, as well as a wide array of martinis, specialty cocktails and craft beers. • 17R E. Granby Road, Granby, 860-413-3888 atthebarngranby.com. Closed Mon. L D (Tues.-Sun.), \$\$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine — including tapas, hot and cold. • 971 Farmington Ave., West Hartford, 860-218-2100 barcelonawinebar.com. Open daily. L (Mon.-Sat.) D LS, \$\$, E, WA

Bear's Smokehouse Barbecue • Barbecue • EP Let your inner bear roar at these finger-lickin' good Kansas City-style barbecue joints owned by competitive eating champion Jamie McDonald. • 89 Arch St., Hartford, 860-724-3100; 2152 Poquonock Ave., Windsor, 860-999-3834 bearsbbq.com. Open daily. L D, \$\$\$, WA

Carbone's Kitchen • Italian Established in 2012, this casual-dining little brother to Carbone's Ristorante uses fresh and local ingredients to prepare old-school Italian classics. • 6 Wintonbury Mall, Bloomfield, 860-904-2111 carboneskitchen.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

Carbone's Ristorante • Italian This old-school, fine-dining Italian restaurant was established in 1938 and has survived as long as it has for a reason. Dishes include lobster risotto, grilled veal chop and eggplant, chicken and veal parmigiano. • 588 Franklin Ave., Hartford, 860-296-9646 carbonesct.com. Closed Sun. L (Mon.-Fri.) D, \$\$\$, WA

Firebox • New American • EP Firebox boasts a seasonal, Connecticut farm-inspired menu including seared Stonington scallops and Connecticut farm-raised lamb. • 539 Broad St., Hartford, 860-246-1222 fireboxrestaurant.com. Open daily. L (Mon.-Fri.) D, \$\$\$, E, WA

Fleming's Prime Steakhouse & Wine Bar • American • EP Premier destination for prime meats and chops, fresh fish and poultry, with a sophisticated wine list. • Blue Back Square, 44 South Main St., West Hartford, 860-676-WINE flemingssteakhouse.com. Open daily. D, \$\$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, any pie here is worth the wait. • 1148 New Britain Ave., West Hartford, 860-236-7373; 221 Buckland Hills Drive, Manchester, 860-644-7333 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$\$\$, WA

JV's Taproom • Pizza / Bar Bar/pub spotlights steak and wood-fired pizza along with craft beers and specialty cocktails in a casual setting. Rebel Dog Coffee Co., located in the same building, serves up specialty coffees and breakfast sandwiches. • 393 Farmington Ave., Plainville, 860-793-8809 jvstaproom.com. Closed Mon. D SB, \$, WA

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Basso Cafe: 2017

Max Downtown • American • EP Features global cuisine, chophouse classics, a fine wine list and lighter fare in the tavern. *Wine Spectator* Award of Excellence. • 185 Asylum St., Hartford, 860-522-2530 maxrestaurantgroup.com. Open daily. L (Mon.-Fri.) D LS, \$\$\$, WA

Max Fish • Seafood Lively, upscale fish house serving a daily selection of fresh seafood and great steaks. The Shark Bar is more casual, offering lighter fare and Max classics in an up-tempo environment. • 110 Glastonbury Blvd., Glastonbury, 860-652-3474 maxfishct.com. Open daily. L (Mon.-Sat.) D LS, \$\$\$

Max's Oyster Bar • Seafood • EP Modern renditions of classic American seafood in an atmosphere reminiscent of a big-city oyster bar. • 964 Farmington Ave., West Hartford, 860-236-6299 maxrestaurantgroup.com/oyster. Open daily. L, D, LS (Sat.), \$\$\$

ON20 • Contemporary French / American • EP Savor panoramic city views and sophisticated atmosphere along with sumptuous seasonal cuisine. • 400 Columbus Blvd., 20th Floor, Hartford, 860-722-5161 ontwenty.com. L (Mon.-Fri.) D (Wed.-Sat.) L D, \$\$\$, E

Plan B Burger Bar • Burgers Gourmet burgers and a wide selection of beers and bourbons. • 120 Hebron Ave. #6, Glastonbury, 860-430-9737 planbburger.com. Open daily. L D LS, \$, WA

Ruth's Chris Steakhouse • Steak Billed as "the steak that speaks for itself" the steaks served here are USDA Prime. In addition, the restaurant utilizes locally sourced produce in its recipes. • 2513 Berlin Tpke., Newington, 860-666-2202 ruthschris.com. Open daily. L (Sun.) D, \$\$\$, WA

Sayulita • Mexican • EP Named for a Mexican fishing village, this restaurant has a party vibe and uses top-of-the-line ingredients. Specialties include a variety of tacos and Ceviche de Playa. • 865 Main St., Glastonbury, 860-430-9941 cantinasayulita.com. Open daily. D, L (Sat.-Sun.), \$\$, WA

Trumbull Kitchen • American "Global comfort food" is served at communal tables at this sophisticated city brasserie. *Wine Spectator* Award of Excellence. • 150 Trumbull St., Hartford, 860-493-7417 maxrestaurantgroup.com. Open daily. L (Mon.-Sat.) D LS, \$\$\$, E



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dining guide | hartford county

Vinted Wine Bar & Kitchen • Tapas This exciting restaurant in Blue Back Square serves 68 wines by the glass along with an ambitious small-plates menu. • 63 Memorial Road, West Hartford, 860-206-4648 vintedwinebar.com. Open daily. D, \$\$, WA

Litchfield County

Alpenhaus Restaurant and Steinbock Tavern • German Restaurant offers authentically prepared German food such as pan fried chicken schnitzel and Bavarian suerbraten; downstairs tavern has the atmosphere of a Bavarian-style beer hall. • 59 Banks St., New Milford, 860-799-5557 alpenhausct.com. Closed Mon. L (Fri.-Sun.), D, SB, \$\$, WA (restaurant)

The Cookhouse • Barbecue • EP "Slo-smoked" baby-back ribs and pulled pork are the name of the game here. • 31 Danbury Road (Route 7), New Milford, 860-355-4111 thecookhouse.com. Open daily. L D, \$\$, WA

The Hopkins Inn • Austrian/American • EP A country inn with an Old World atmosphere known for wiener schnitzel, backhendl and fresh-caught trout. • 22 Hopkins Road, Warren, 860-868-7295. Closed Mon. B L (Tues.-Sat.) D, \$\$\$

Litchfield Saltwater Grille • Seafood Casual and fine dining with seafood, raw bar, meat, vegetarian and kids menu options. Happy hour is Mon.-Fri 4-6 p.m., and the lounge is open late Fri. & Sat. Outdoor patio and private dining available. • 26 Commons Drive, Route 202, Litchfield, 860-567-4900 litchfieldsaltwatergrille.org. Open daily. \$\$, E, WA

Mountainside Café • Farm to Table Modern rustic cafe offers up a fresh approach to American classics, such as the Country Burger and the Johnny Cash Skillet, in a warm and casual atmosphere. • 251 Route 7 South, Falls Village, 860-824-7876 mountainside.com/cafe. Open daily. B L D SB, \$, WA

The Restaurant at Winvian Farm • French • EP Chef Chris Eddy constantly changes the menu, using simple and seasonal ingredients accented with unusual and fresh findings. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Mon.-Tues. L D, \$\$\$, WA

The White Hart • Farm to Table • EP High-quality cuisine made from an A-list of farm sources served in a rustic, recently remodeled historic country inn dating to 1805. • 15 Under Mountain Road, Salisbury, 860-435-0030 whitehartinn.com. Open daily. L D SB, \$\$, WA

The White Horse Country Pub • American • EP RC Serves American pub favorites like burgers, ribs and seafood bake, along with some English ones — shepherd's pie, fish-and-chips and bangers and mash. Outdoor dining in warmer months provides a delightful experience. • 258 New Milford Tpke., Washington, 860-868-1496 whitehorse-countrypub.com. Open daily. L D SB, \$\$, WA

Winvian • American • EP Simplicity and indulgence converge with fresh and spontaneous farm-to-table menus and an eclectic wine selection. Reservations are required. • 155 Alain White Road, Morris, 860-567-9600 winvian.com. Closed Tues. L (Sat.-Sun.), D (Wed.-Mon.), \$\$\$

Yokohama • Japanese • EP Delicious tempura and teriyaki dishes, plus sushi and sashimi is served at this beloved New Milford restaurant. • 131 Danbury Road, New Milford, 860-355-0556 yokohama-sushi.net. Open daily. L D, \$\$, WA

Middlesex County

Angelico's Lake House • American Overlooking Lake Pocotopaug, Angelico's features great outside dining and a tiki hut. Try the spinach risotto, roast prime rib, stuffed salmon or lobster ravioli with sautéed shrimp. • 81 North Main St., East Hampton, 860-267-1276 angelicoslakehouse.com. Open daily. L D LS SB, \$\$, E, WA

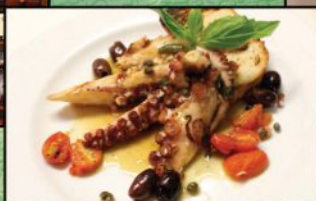
Baci Grill • Modern Italian Try house specialties like grilled mango-and-chipotle pork loin, chicken sausage and broccoli rabe pasta, Guinness skirt steak and scallop risotto at this casual, trendy restaurant. • 134 Berlin Road, Cromwell, 860-613-2224 bacigrill.com. Open daily. L D LS, \$\$, E, WA

Chester's Barbecue • Barbecue • EP RC Mouthwatering, slow-cooked barbecue is the name of the game here. Choose from BBQ favorites like smoked ribs, chicken, brisket and burnt ends. • 10 West Main St., Clinton, 860-669-6868 chestersbbq.com. Open daily. L D, \$\$

Cuckoo's Nest • Mexican • RC Housed in a 200-year-old barn, Cuckoo's Nest has been serving nachos, fajitas, Cajun shrimp and scallops for more than 35 years. • 1712 Post Road, Old Saybrook, 860-399-9060 cuckoosnest.biz. Open daily. L D SB, \$\$, E, WA



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Eli Cannon's Tap Room • Beer Bar • EP The Connecticut innovator of the modern beer bar, Eli Cannon's has been pouring sought-after brews since long before it was a trendy business model. Food favorites here include the famous nachos, chicken wings (there's 20 custom sauces), the classic cannon burger and the blackened chicken wrap. • 695 Main St., Middletown, 860-347-3547 eliccannons.com. Closed Mon. L (Fri.-Sun.) D LS, \$\$, WA

The Griswold Inn • American The beloved 1776 "Gris" features classic New England cuisine in the dining room, small plates and 50 wines by the glass in the wine bar, and a lively taproom. *Wine Spectator* Award of Excellence. • 36 Main St., Essex, 860-767-1776 griswoldinn.com. Open daily. L D SB, \$\$\$, E, WA

Iguanas Ranas Taqueria • Mexican • EP Affordable, fresh and authentic Mexican food served fresh and with home-style taste. • 484 Main St., Middletown, 860-346-8630 iguanasranastaqueria.com. Open daily. L D, \$

La Foresta • Italian • RC This big and beautiful ristorante serves garden-fresh, ingredient-driven fine Northern Italian cuisine. It also has a VIP wine cellar and one of the state's best wine selections. • 163 Route 81, Killingworth, 860-663-1155 laforesta-restaurant.com. Open daily. D, \$\$, WA

Lenny & Joe's Fish Tale • Seafood • EP This Connecticut institution serves all manner of fresh seafood, from hot lobster rolls to baked stuffed shrimp to fried whole-belly clams. • 86 Boston Post Road, Westbrook, 860-669-0767 lffishtale.com. Open daily. L D, \$\$, WA

Luce • American Have your aged steaks grilled over wood chips—there are 20 types to choose from. Offers seafood, an extensive wine list and a great bar atmosphere. • 98 Washington St., Middletown, 860-344-0222 lucect.com. Open daily. L D LS, \$\$, WA

Luigi's • Italian Enjoy classic Italian favorites like seafood cannelloni, chicken leonardo, veal parmigiana, whole clams, prime rib and other dishes. • 1295 Boston Post Road, Old Saybrook, 860-388-9190 luigis-restaurant.com. Closed Mon. (except in July and Aug.). D, \$\$, WA

Mondo • Pizza • EP This casual, family-owned restaurant specializes in brick-oven, New York-style thin crust pizza. There is also a beer and wine bar. • 10 Main St., Middletown, 860-343-3300 mondomiddletown.com. Open daily L D, \$\$, WA

Puerto Vallarta • Mexican Authentic, traditional Mexican cuisine is prepared fresh daily—sometimes even at your table—mixing time-honored recipes with innovative culinary techniques. • 200 Main Metro Square, Middletown, 860-852-0080 puertovallarta.com. Open daily. L D, \$

Celtic Cavern • Gastropub Middletown's first-ever gastropub, featuring 18 beers on tap and a dynamic menu designed to tempt every palate. • 45 Melilli Plaza, Middletown, 860-894-2954 <http://www.celticcavern.com/>. Open daily. L, D, \$

| New Haven County |

Adriana's • Italian • EP Old-fashioned Italian fare, served up in generous portions. • 771 Grand Ave., New Haven, 203-865-6474 adrianasnewhaven.com. Open daily. L (Mon.-Fri.), D, LS (Fri.-Sat.), \$\$, WA

Baja's • Mexican • EP Casual, authentic Mexican food. • 63 Boston Post Road, Orange, 203-799-2252. Open daily. L D, \$\$, WA

Barcelona Restaurant & Wine Bar • Spanish Mediterranean • EP Hip restaurant serving Spanish and Mediterranean cuisine—including tapas, hot and cold. *Wine Spectator* Award of Excellence. • 155 Temple St., New Haven, 203-848-3000 barcelonawinebar.com. Open daily. D LS SB, \$\$, WA

Bella's Café • American • EP Stylish and cozy cafe serves breakfast and lunch all day during the week, or brunch on weekends. • 896 Whalley Ave., New Haven, 203-387-7107 bellascafec.com. Closed Mon. B L SB, \$

Bin 100 • Mediterranean Feast on delicious Mediterranean cuisine elegantly served in a spacious dining room. • 100 Lansdale Ave., Milford, 203-882-1400 bin100restaurant.com. Open daily. D SB, \$\$, E, WA

Ceviche • Latin Fusion • EP Several styles of ceviche are offered here. In addition, the place features a variety of sizzling Latin dishes, cocktails and 30 types of tapas. Try the Granada Mojito, which features pomegranate flavors. • 530 Middlebury Road, Middlebury, 203-527-7634 cevichelatinkitchen.com. Closed Mon. L (Wed.-Thurs.) D LS, \$\$, WA

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dining guide | new haven county

Chaat House • Indian • EP The inspired, creative and scrumptious menu is full of healthy, delicious, all-vegetarian dishes. • 315 York St, West Haven, 203-934-9676 indianasiangroceries.org. Closed Mon. L D, \$

Chip's Family Restaurant • American • EP Famous for its perfect pancakes, Chip's also has a creative lunch and dinner menu, and guests are welcome to BYOB. • 321 Boston Post Road, Orange, 203-795-5065 chipsrestaurants.com. Open daily. B L D, \$

Consiglio's Restaurant • Classic Italian Family-owned and -run for more than 70 years, Consiglio's is known for classic home-style favorites like homemade cavatelli and braciole, eggplant rollatini and lasagna. • 165 Wooster St., New Haven, 203-865-4489 consiglios.com. Open daily. L (Tues.-Fri., Sun.) D, \$\$\$

Dino's Seafood • Seafood This family-run favorite of local North Haven diners for more than four decades prides itself on serving high-quality seafood with the taste of love and joy in every order. Customer favorites include strip clams, fritters, lobster rolls, and top-split hot dogs accompanied with a local craft beer. • 540 Washington Ave., North Haven, 203-239-5548 dinosseafood.com. Closed Mon. L D, \$, WA

Elm City Social • American • EP Features creative and upscale pub-friendly fare in a visually impressive setting. There is also an assortment of excellent cocktails offered. • 286 College St., New Haven, 475-441-7436 elmcitysocial.com. Open daily. L D, LS, \$\$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, just about any pie here is worth the wait. • 157 Wooster St., New Haven, 203-865-5762 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

Geronimo Tequila Bar & Southwest Grill • Southwestern Fusion • EP Mix of traditional Native American, Mexican, Spanish and Anglo-American fare, with bold flavors and authentic ingredients. • 271 Crown St., New Haven, 203-777-7700 geronimobarandgrill.com. Open daily. L (Mon.-Sat.) D, \$\$\$

Heirloom • Modern Continental • EP Seasonal Farm & Coastal menu draws its inspiration from the New England pantry with fresh ingredients sourced from regional heritage growers and artisan suppliers. Expansive international wine collection. • The Study at Yale, 1157 Chapel St., New Haven, 203-503-3919 heirloomnewhaven.com. Open daily. B L (Mon.-Sat.) D SB, \$\$\$, WA

Home • American Whether in the main "dining room" or the "living room" lounge, Home offers up locally sourced food and a wide selection of regional craft brews to make its guests feel comfortable and comforted. • 1114 Main St., Branford, 203-483-5896 homerestaurantct.com. Closed Mon. L D, \$\$\$, E

L'Orcio • Contemporary Italian • EP This upscale contemporary restaurant features an outdoor patio and a menu of house-made pastas, grilled whole fish and steaks with seasonal cuisine. • 806 State St., New Haven, 203-777-6670 lorcio.com. Closed Mon. L (Fri.) D, \$\$\$

La Tavola Ristorante • Classic Italian Enjoy a twist on classic Italian cuisine with prosciutto-wrapped figs, pumpkin ravioli and pepper-encrusted Ahi tuna. • 702 Highland Ave., Waterbury, 203-755-2211 latavolaristorante.com. L D, \$\$\$, WA

Mamoun's • Middle Eastern • EP Authentic Middle Eastern cuisine, made from scratch using fresh, natural ingredients, fine imported spices and signature recipes, served in a traditional environment. • 85 Howe St., New Haven, 203-562-8444 mamouns.com. Open daily. L D LS, \$, WA

Park Central Tavern • American The dynamic weekly menu showcases signature entrées and classic favorites made with fresh New England ingredients. • 1640 Whitney Ave., Hamden, 203-287-8887 parkcentraltavern.com. Open daily. L D, \$, WA

Ristorante Luce • Classic Italian Enjoy the double-cut veal chops, pane cotto, risotto pescatore and daily fish specials. Extensive wine list. • 2987 Whitney Ave., Hamden, 203-407-8000 ristoranteluce.net. Open daily. L (Mon.-Fri.) D, \$\$\$

Señor Pancho's • Mexican Festive spot serving up terrific fresh salsa and margaritas to go with mole poblano, steak ranchero and fajitas. • 280 Cheshire Road, Prospect, 203-758-7788; 385 Main St. S., Southbury, 203-262-6988 senorpanchos.com. Open daily. L D SB, \$, E, WA

Shell & Bones Oyster Bar & Grill • Seafood • EP This waterside restaurant features the celebrated creations of executive chef Arturo Franco-Camacho whose specialties include steak and seafood. • 100 South Water St., New Haven, 203-787-3466 shellandbones.com. Open daily. D L (Sat.-Sun.), \$\$\$

Shoreline Diner, Guilford • American • EP The seasonal menu focuses on fresh, natural ingredients, with lots of vegetarian and vegan options. • 345 Boston Post Road, Guilford, 203-458-7380 shoredinediner.com. Open daily. BLD, \$, WA

| New London County |

Abbott's Lobster in the Rough • Seafood This seasonal destination offers steamers, stuffed clams, clam chowder and more along with a spectacular view of the Mystic River. • 117 Pearl St, Groton, 860-536-7719 abbottsl lobster.com. Open daily through Labor Day. L D, \$\$\$, WA

Bleu Squid • American A bakery and cheese shop serving 30 cheeses and 40 different cupcakes. Also serves up grilled cheese sandwiches to go, freshly made and to order, including the best-selling lobster grilled cheese. • 27 Coogan Blvd., Mystic, 860-536-6343 dessertsmyticct.com. Open daily. L, \$, WA

The Captain Daniel Packer Inn • American This 1754 whaler's inn features a view of the Mystic River along with dishes like lemon pepper chicken, filet mignon and salmon. • 32 Water St., Mystic, 860-536-3555 danielpacker.com. Open daily. L D, \$\$\$, WA

Flanders Fish Market & Restaurant • Seafood • RC Flanders excels at lobster bisque, fish-and-chips and broiled seafood. Known for its bountiful Sunday buffet, fresh seafood market and New England clamcakes. • 22 Chesterfield Road, East Lyme, 860-739-8866 flandersfish.com. Open daily. L D SB, \$\$\$, WA

Frank Pepe Pizzeria Napoletana • Pizza While world-famous white clam pizza is the standout, any pie here is worth the wait. • Mohegan Sun, Uncasville, 860-862-8888 pepespizzeria.com. Open daily. L (Mon.-Fri.) D, \$, WA

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Kensington's at Norwich Inn • American A first-class restaurant serving gourmet food with an emphasis on natural meats, fresh, locally sourced produce and healthy preparations. • 607 West Thames St., Norwich, 860-425-3630 thespaatnorwichinn.com/kensingtons. Open daily. B L D SB, \$\$\$, E, WA

Michael Jordan's Steak House • American • EP USDA prime steaks, chops and fresh seafood paired with an extensive wine list. • Mohegan Sun, Uncasville, 860-862-8600 michaeljordansteakhouse.com. Open daily. D, \$\$\$

Morning Glory Café • American • EP Family-owned restaurant located on the Lieutenant River in Old Lyme serves breakfast (all day on the weekends) and lunch, and features a menu with both American and Asian cuisine. • 11 Halls Road, Old Lyme, 860-434-0480. Open daily. B L, \$, WA

The Old Lyme Inn • American The Inn's restaurant and bar features a locally sourced menu with a modern twist on traditional dishes. • 85 Lyme St., Old Lyme, 860-434-2600 oldlymeinn.com. Open daily. L D, \$\$\$, WA

Rise, Mystic • American • EP Breakfast spot in a homey and comfortable atmosphere, offering both standard breakfast fare and some unique twists. Lunch is also available. • 10 Water St, Mystic, 860-415-9519 risemysticct.com. Closed Tues. B, L, SB, \$, WA

Tolland County

Bidwell Tavern & Cafe • American • EP This 1822 Coventry tavern, once the town hall, offers prime rib, chicken wings and 24 beers on tap. • 1260 Main St. (Route 31), Coventry, 860-742-6978. Open daily. L D LS, \$\$, E, WA

The Blue Oak at the Nathan Hale Inn • American On the UConn campus, enjoy honest New England-style dishes and lighter fare. Great wine selection. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. B L D, \$\$\$

Lake View • Seafood / Italian • EP Fresh seafood, Italian dishes, paninis, salads, burgers and wings are served in a casual, romantic waterside setting. • 50 Lake St., Coventry, 860-498-0500 coventrylakeview.com. Open daily. L D, \$\$, E, WA

Rein's New York Style Deli-Restaurant • American • EP Bright and bustling Jewish deli serving everything from challah French toast and potato pancakes to pastrami reubens and cheese blintzes. • 435 Hartford Tpke., Vernon, 860-875-1344 reinsdeli.com. Open daily. B L D LS SB, \$, WA

True Blue Tavern at the Nathan Hale Inn • American Great casual dining in a fun atmosphere celebrating the spirit of UConn athletics. • 855 Bolton Road, Storrs, 860-427-7888 nathanhaleinn.com. Open daily. D, \$, WA

Windham County

The Courthouse Bar & Grille • American Serves 20 great appetizers, plus "arresting" main courses such as seafood Alfredo and Montreal sirloin. • 121 Main St., Putnam, 860-963-0074 courthousebarandgrille.com. Open daily. L D LS (weekends), \$, WA

Hank's Restaurant • American A family place serving home-style chowders, lobster salad rolls and prime rib. • 416 Providence Road, Brooklyn, 860-774-6071 hanksrestaurant.com. Open daily. L D, \$\$\$

The Heirloom Food Company • Vegan • EP RC Organic cafe & juice bar offering locally sourced, organic ingredients. • 630 N. Main Street, Danielson, 860-779-3373 eatheirloomfood.com. Closed Sun.-Mon. B L, \$

The Inn at Woodstock Hill • American The menu at this historic estate includes shrimp-and-sea-scallop stir-fry and duckling à l'orange. • 94 Plaine Hill Road, Woodstock, 860-928-0528 woodstockhill.com. Open daily. L (Thurs.-Sat.) D SB, \$\$\$, WA

The Mansion at Bald Hill • American The pan-seared diver scallops with jumbo shrimp is tops, and don't skip the lobster mac 'n' cheese. • 29 Plaine Road, South Woodstock, 860-974-3456 mansionatbaldhill.com. Closed Mon. D, \$\$\$, WA

Willimantic Brewing Co. / Main Street Café • Brew Pub • EP This pioneering brewery is located within a historic U.S. Post Office building. Beers are brewed in full view of diners. Try the ale-steamed mussels. Other Connecticut craft beers available. • 967 Main St., Willimantic, 860-423-6777 willibrew.com. Open daily. L (Tues.-Sun.) D, \$\$\$, WA

J. Timothy's Taverne • Gastropub • EP This historic pub offers up casual fare such as the famous "dirt wings," prime rib, chicken pot pie, tater tot poutine and French onion soup. • 143 New Britain Ave, Plainville, 860-747-6813 jtimothys.com. Open daily. L, D, LS, \$, WA

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THIS SUMMER, DIVE INTO OCEANS
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Lyman Orchards' annual Sunflower Maze is based on the popular animated PBS TV series, *Splash and Bubbles*®. *Splash, Bubbles* (and their friends *Dunk and Ripple*®) embark on exciting oceanographic adventures and learn about marine biology and the wonders of the undersea world.

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Please visit lymanorchards.com or call us at **860-349-6015** for more information.



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Lyman Orchards is located at 32 Reeds Gap Rd., Middlefield, Conn. 06455.

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Pictured: David Shaw of
The Revivalists



PRESIDENT'S MESSAGE

As we begin a new fiscal year, we at the Connecticut Public Broadcasting Network (CPBN), home of Connecticut Public Television (CPTV) and Connecticut Public Radio (WNPR), proudly reflect on a year full of thrilling achievements. We are honored to be a trusted source for news and entertainment in Connecticut, and hope our audiences enjoyed what we had to share.

This year, we introduced a variety of exciting new pieces of original content. In our *Life Lessons* series, we focused on pressing issues facing the state, including the opioid addiction crisis, the challenges of retirement planning, and the Family Medical Leave Act. Over on WNPR, we produced outstanding original news reporting, including digital-first radio features such as *The Second First Season*, where audiences received a behind-the-scenes look at the Hartford Yard Goats on a year-long do-over.

We also experimented with new technology and methods of disseminating our content, including the launch of Radio for the Deaf, a live video feed of American Sign Language interpretation of *The Colin McEnroe Show* in partnership with the American School for the Deaf, available on Facebook and WNPR's website.

Our Journalism and Media Academy continues to train high school students and adult learners, including 9/11 veterans, providing them with valuable, workplace-ready skills. Our educational footprint also increased with the launch of our new partnership with the Warner Theatre in Torrington.

We even celebrated our community through events and documentaries, each in support of outstanding legacy manufacturers, including Stanley Black and Decker and Carla's Pasta.

Throughout the next year, we hope to bring our audiences more of the news and entertainment they love while finding new ways to explore and honor our home state and its residents. We thank you, our members, for making it all possible.

Jerry Franklin
President and CEO, Connecticut Public Broadcasting Network



"What's On!"

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HIGHLIGHTS



Wild Alaska Live

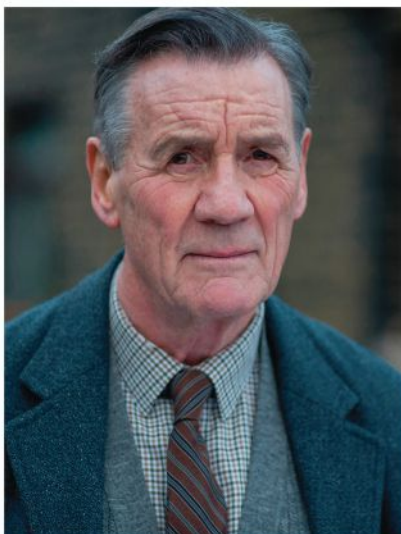
Sunday, July 23 and 30 and Wednesday, July 26 at 8 p.m. on CPTV

Broadcasting live over three nights with hosts Chris and Martin Kratt, cameras will focus on a must-see natural spectacle as thousands of the world's wildest animals gather to take part in Alaska's amazing summer feast. The presentation also explores the challenges of preserving America's last frontier, as scientists, filmmakers, photographers, and other experts gather to tell some of the planet's extraordinary wildlife stories.

Weekend in Havana

Tuesday, July 18 at 8 p.m. on CPTV

Join architectural enthusiast Geoffrey Baer on a trip to Havana, Cuba, a city only recently re-opened to American visitors. Baer is guided by a young local architect, dancer, and musician who share the vibrant color, culture, and history of the capital city of this island nation.



Remember Me

Sundays at 10 p.m. beginning July 16 on CPTV

Watch Michael Palin's portrayal of pensioner Tom Parfitt, who stages a fall in his Yorkshire home in order to escape into residential care. Teenage care assistant Hannah Ward and investigating police detective Rob Fairholme try to unravel the riddle of Parfitt's mysterious past as they are drawn into an eerie and dangerous world of lost love and betrayal.



Rare – Creatures of the Photo Ark

Tuesdays at 9 p.m. beginning July 18 on CPTV

In this three-part series, follow along as renowned photographer and Photo Ark founder Joel Sartore documents the diversity, beauty, and value of thousands of species at risk of extinction. Scientists and naturalists will also reveal surprising and important information about why ensuring the future of these animals is so critical.

Nature's Great Race

Wednesdays at 9 p.m. beginning July 12 on CPTV

Follow three groups of animals – caribou, zebra, and elephants – as they face the immense challenges of migration in locations around the world. Captured in real-time, using the latest satellite-tracking and filming technology, the program gives unparalleled access to the greatest obstacles facing each individual herd.





INFINITY HALL LIVE RETURNS THIS SUMMER WITH A NEW SEASON OF LIVE PERFORMANCES

CPTV's electrifying national music series *Infinity Hall Live* returns this month for a sixth season, featuring an eclectic slate of up-and-coming artists and old favorites. Filmed at Hartford's Infinity Music Hall before live audiences, this season kicks off with a dynamic performance by New Orleans rock band The Revivalists on **Friday, July 7 at 10 p.m. on CPTV.**

"My favorite part of working on *Infinity Hall Live* each season is creating a delicious elixir of music," said series Executive Producer Laura Savini. "We produce *Infinity Hall Live* to indulge yet challenge the viewer with each episode — always accompanied by incredible musicianship."

Artists also deliver honest backstage interviews throughout each episode, allowing audiences to get to know them on a deeper level. "Maybe you know Snarky Puppy but have never been exposed to Dave Mason — or vice versa," said Savini. "Here is your chance to experiment and enjoy great music, pure and simple."

The sixth season of *Infinity Hall Live* premieres Friday, July 7 at 10 p.m. on CPTV. For more information, including exclusive behind-the-scenes videos, visit ihlive.org. Featured musicians in Season 6 include:

THE REVIVALISTS

Friday, July 7 at 10 p.m. on CPTV

The Revivalists, with charismatic lead singer David Shaw, bring Big Easy blues-rock grit to the *Infinity Hall Live* stage with signature tunes such as "Soulfight" and the reflective nostalgia of their *Billboard* #1 hit "Wish I Knew You."

THE WEIGHT BAND

Friday, July 14 at 10 p.m. on CPTV

Performing songs of The Band, The Weight Band keeps the spirit and music alive that helped define an era. Members of The Weight Band were either actual musicians in The Band, or are directly and deeply connected to their legacy.

SNARKY PUPPY

Friday, July 21 at 10 p.m. on CPTV

A Texas-bred, New York-based quasi-collective with as many as 25 members in regular rotation, Snarky Puppy takes to the Infinity Hall stage for an evening of music exploration and massive jams ranging from

fan favorites like "Shofukan" to new tunes like "Grown Folks" from their latest Grammy winning album *Culcha Vulcha*.

HIT REWIND

Friday, July 28 at 10 p.m. on CPTV

This special episode features favorite moments from previous seasons, including performances by Melissa Etheridge, Barenaked Ladies, and more.

BLIND PILOT

Friday, August 4 at 10 p.m. on CPTV

The Oregon-based American folk band features a sextet of performers led by singer Israel Nebeker. The band brings a refreshingly modern sound to indie-rock with selections including "Umpqua Rushing" and "Half Moon".

DAVE MASON

Friday, August 18 at 10 p.m. on CPTV

The Rock and Roll Hall of Fame inductee brings audiences classic hits from his years with the band Traffic such as "Feelin' Alright" and "Hole In My Shoe," plus his solo signature tracks including "We Just Disagree" and "Only You Know and I Know."



THE REVIVALISTS



THE WEIGHT BAND



SNARKY PUPPY



HIT REWIND



BLIND PILOT













DAVE MASON



SNARKY PUPPY

Prime Time | July 1-6

- CPTV Original, CPTV National Production or Presentation, or CPTV Co-production indicated in **blue font**.
- Program or episode premiere indicated by a **P**. Live broadcasts indicated by a **L**.
- Asterisk indicates that show begins prior to 8 p.m.; two asterisks indicate that show ends after 12 a.m. Visit CPTV.org/schedule for exact start and end times.
- This schedule is accurate as of press time; visit CPTV.org/schedule for the most up-to-date program schedule.

SAT 1	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - Meet Me in St. Louis*  (Start: 7:30 p.m.) Follow a family's experiences during the year of the St. Louis World's Fair. Judy Garland stars.			A Capitol Fourth 2016 America's 240th birthday is celebrated with performances from Smokey Robinson, Kenny Loggins, and others.			Father Brown - The Rod of Asclepius Lady Felicia's reckless driving lands her in the hospital.	
CPTV4U	Arthur & George on Masterpiece - Parts 1, 2 & 3 Martin Clunes portrays author Arthur Conan Doyle. Outraged by injustice to an Anglo-Indian solicitor, Doyle uses his fictional detective's methods to get at the truth.						The Tunnel, Season 1 - Part 3 The killer steps up his campaign.	
SUN 2	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	My Mother & Other Strangers on Masterpiece - Part 3  Captain Dreyfuss gives Rose a heads-up.		Grantchester, Season 3 on Masterpiece - Part 3  Several villagers fall ill. Is something sinister at work?		Prime Suspect: Tennison on Masterpiece - Part 2  Follow Tennison and Bradfield as they continue their work on the murder case of a young girl.		Midsomer Murders - Country...**	
CPTV4U	A Capitol Fourth 2016 (See CPTV, July 1 at 9:30 p.m.)			Austin City Limits - Band of Horses/Parker Millsap		A Capitol Fourth 2015 Actor Bradley Whitford hosts a music-filled celebration of America's 239th birthday.		
MON 3	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Austin  Highlights include an H. Siddons Mowbray painting.		Antiques Roadshow - Vintage Milwaukee See updates on a Tiffany lamp and other items.		The Circus Fire On July 6, 1944, a circus big top caught fire during a performance in Hartford.		POV - The War Show**  Obaidah Zytoon captures the fate of Syria through an intimate lens.	
CPTV4U	Glacier Park Remembered  See what the park was like a century ago.		Southwestern Gems: Our Desert National Parks		Eagles of Decorah  Get a captivating look at the lives of bald eagles.		Charlie Rose	
TUE 4	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	A Capitol Fourth 2017  Celebrate America's 241st birthday with an all-star musical extravaganza and amazing fireworks.			A Capitol Fourth 2017 (See CPTV, July 4 at 8 p.m.)			The White House: Inside Story** Get unique access to America's most famous residence.	
CPTV4U	Victoria on Masterpiece - Part 1: Doll 123 As a new queen, the young Victoria struggles to take charge amid plots to manipulate her.				Downton Abbey, Season 3 on Masterpiece - Part 4		Charlie Rose	
WED 5	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Big Pacific - Part 3: Voracious  Plunge into the Pacific with researchers and cinematographers.		Great Yellowstone Thaw - Part 3  Soaring temperatures bring wildfires.		NOVA - Making North America: Human Learn about the trials faced as humans took over the continent.		Antiques Roadshow - Vintage Austin (See CPTV, July 3 at 8 p.m.)	
CPTV4U	Antiques Roadshow - Vintage Austin		Pilgrims: American Experience The converging forces and events that led the pilgrims to cross the Atlantic in 1620 are explored.				Charlie Rose	
THU 6	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown - The Missing Man Father Brown believes an apparent suicide was actually murder.		Father Brown - The Resurrectionist Father Brown looks into why a body was taken from a graveyard.		Shetland, Season 3 - Part 2 DI Perez grows convinced that Michael Maguire is implicated in a death.		Ask This Old House	This Old House
CPTV4U	Dead Reckoning: Champlain in America		Lewis & Clark: The Journey of the Corps of Discovery - Part 1 Lewis and Clark's expedition of the western U.S. is detailed.				Charlie Rose	



A Capitol Fourth Tuesday, July 4 at 8 p.m. on CPTV

Celebrate the 241st birthday of the United States with an all-star musical extravaganza broadcast live from the West Lawn of the U.S. Capitol. Hosted by actor John Stamos, the program will also be broadcast to troops around the world.

Prime Time | July 7-12

FRI 7	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Death in Chorus, Part 1 A choir member and a bird watcher are killed.		Death in Paradise - Man Overboard, Part 1 A man is found murdered on his boat out at sea.		Infinity Hall Live - The Revivalists The fast-rising New Orleans rock band performs a dynamic show.		Alicia Keys - Landmarks Live in Concert: A Great Performances Special	
CPTV4U	Secrets of the Dead - Cleopatra's Lost Tomb		Secrets of the Dead - Ultimate Tut New insights into how Tutankhamen died and how the Egyptian pharaoh was buried are revealed.				Charlie Rose	
SAT 8	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) Spend Saturday night relaxing with a CPTV special presentation.		Movie Classics Collection - The Thin Man Nick and Nora Charles solve a murder mystery with their terrier, Asta. Myrna Loy and William Powell star.			Father Brown - The Missing Man/The Resurrectionist (See CPTV, July 6 at 8 p.m. and 9 p.m.)		
CPTV4U	Father Brown - The Resurrectionist (See CPTV, July 6 at 9 p.m.)		Dark Angel on Masterpiece Joanne Froggatt stars as Victorian poisoner Mary Ann Cotton, Britain's first female serial killer.				The Tunnel, Season 1 - Parts 4 & 5** See two episodes back-to-back.	
SUN 9	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	My Mother & Other Strangers on Masterpiece - Part 4 Rose's sister Vera visits, to mixed results.		Grantchester, Season 3 on Masterpiece - Part 4 Are a murder and several robberies connected?		Prime Suspect: Tennison on Masterpiece - Part 3 Jane is faced with several harsh realities in both her professional and personal lives.		Midsomer Murders - Death in...**	
CPTV4U	Woodsongs - Alison Brown Quartet, Frank Solivan & Rob Ickes		Austin City Limits - Cyndi Lauper		Infinity Hall Live - The Revivalists (See CPTV, July 7 at 10 p.m.)		Tribute to Toussaint Songwriter Allen Toussaint is celebrated.	
MON 10	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Cleveland A 1979 Kent State apology is featured.		Antiques Roadshow - Vintage Rochester Items include a painting by Frank Zappa.		1964 World's Fair Get a fresh look at the sights and sounds of this once-in-a-lifetime event.		POV - Last Men in Aleppo** The remaining citizens of Aleppo ready themselves for a siege.	
CPTV4U	Heart of the World: Colorado's National Parks - Parts 1, 2 & 3 Through breathtaking photography, tour five of the most amazing parks on the planet. Learn about the geological forces that created them.						Charlie Rose	
TUE 11	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Story of China - Part 3: The Last Empire/The Age of Revolution The First Opium War and the birth of today's China after the 20th-century revolutions are examined.				Frontline - Terror in Europe Officials describe Europe's fight against Islamist terrorism.		Home of the Terracotta Warriors American archaeologists visit the ancient city Xi'an in China.	
CPTV4U	Victoria on Masterpiece - Part 2: Brocket Hall		Victoria on Masterpiece - Part 3: The Clockwork Prince		Downton Abbey, Season 3 on Masterpiece - Part 5		Charlie Rose	
WED 12	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Big Pacific - Part 4: Passionate (See CPTV, July 5 at 8 p.m.)		Nature's Great Race - Elephants Elephants face threats from predators and poachers in Kenya.		NOVA - Mystery of Easter Island Explore theories about how and why the island's statues were built.		Antiques Roadshow - Vintage Cleveland (See CPTV, July 10 at 8 p.m.)	
CPTV4U	Antiques Roadshow - Vintage Cleveland		Walt Disney: American Experience - Part 1 The life and legacy of the iconic filmmaker are explored from his early days creating Mickey Mouse.					Charlie Rose

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Questions? Contact Audience Care at 860.275.7550.

Introducing CPTV Spirit

On August 1, CPTV is introducing CPTV Spirit, a new television channel created to help people explore their passions. CPTV Spirit is created for the "doers," "makers," and "adventurers" who love our programming, but crave more action, edgier journalism and documentaries, and more active ways to feed their curiosity. CPTV Spirit will replace CPTV Sports on that same channel location.



Prime Time | July 13-18

THU 13	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown - Sins of the Father The son of an aeronautics magnate is murdered.		Father Brown - The Wrath of Baron Samdi Father Brown encounters a voodoo priest.		Shetland, Season 3 - Part 3 Perez and Tosh's investigation leads them to Glasgow.		Ask This Old House	This Old House
CPTV4U	Statue of Liberty Ken Burns chronicles the statue's history.		Lewis & Clark: The Journey of the Corps of Discovery - Part 2 (See CPTV4U, July 6 at 9 p.m.)				Charlie Rose	
FRI 14	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Death in Chorus, Part 2 (See CPTV, July 7 at 8 p.m.)		Death in Paradise - Man Overboard, Part 2 (See CPTV, July 7 at 9 p.m.)		Infinity Hall Live - The Weight Band "The Weight," "Ophelia," and other timeless hits are featured.		Andrea Bocelli - Landmarks Live in Concert: A Great Performances Special	
CPTV4U	Secrets of the Dead - Bones of the Buddha		Buddha Explore the life of the Buddha, whose ideas generated Buddhism in northern India 2,500 years ago.				Charlie Rose	
SAT 15	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - The Shadow of the Thin Man* (Start: 7:30 p.m.)		Bill Murray: The Mark Twain Prize David Letterman, Jimmy Kimmel, Bill Hader, Dan Aykroyd, and Aziz Ansari salute Bill Murray.			Father Brown - Sins of the Father/The Wrath of Baron Samdi (See CPTV, July 13 at 8 p.m. and 9 p.m.)		
CPTV4U	Wallander, Season 4 on Masterpiece - The White Lioness A Swede goes missing in South Africa.			Prime Suspect: Tennison on Masterpiece - Part 1 Jane Tennison learns the cold facts of police work.			The Tunnel, Season 1 - Parts 6 & 7** See two episodes back-to-back.	
SUN 16	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	My Mother & Other Strangers on Masterpiece - Part 5 Tillie tries to stop Captain Dreyfuss and Rose.		Grantchester, Season 3 on Masterpiece - Part 5 A woman's death is covered up.		Remember Me - Part 1 Tom enters assisted living and a social worker falls to her death.		Midsomer Murders - Death in Chorus, Part 2 (See CPTV, July 7 at 8 p.m.)	
CPTV4U	Woodsongs - Celebration of Muddy Waters with John...		Austin City Limits - Cece Winans/St. Paul & the Broken Bones		Infinity Hall Live - The Weight Band (See CPTV, July 14 at 10 p.m.)		Live from the Artists Den - Alabama Shakes	
MON 17	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Seattle Revisit a 1937 Birger Sandzen landscape appraisal.		Antiques Roadshow - Vintage Louisville Get updates on items including a 19th-century folk art jug.		When Disaster Struck Connecticut Four disasters hit Connecticut between 1888 and 1955.		POV - Presenting Princess Shaw** Follow the extraordinary true story of an aspiring musician.	
CPTV4U	Gorongosa Park: Rebirth of Paradise - Parts 1, 2 & 3 Experience the inspiring rebirth of an African wilderness through the eyes of Emmy Award-winning wildlife cameraman Bob Poole.						Charlie Rose	
TUE 18	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Weekend in Havana Tour Havana, Cuba, and meet dancers, architects, writers, and more.		Rare: Creatures of the Photo Ark - Part 1 Joel Sartore travels to Madagascar and the Florida Keys.		Frontline - Life on Parole Follow former prisoners through their first year on parole.		POV - 15 to Life: Kenneth's Story A teenager sentenced to life without parole struggles for redemption.	
CPTV4U	Victoria on Masterpiece - Part 4: An Ordinary Woman		Victoria on Masterpiece - Part 5: The Queen's Husband		Downton Abbey, Season 3 on Masterpiece - Part 6 A yearly cricket match with the village sees old scores settled and new plots hatched.			

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Prime Time | July 19-24

WED 19	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Big Pacific - Part 5: Behind-the-Scenes Special Go inside the groundbreaking series, filmed in 4K.		Nature's Great Race - Caribou Caribou make a migration in the frozen Arctic wilderness.		NOVA - Life's Rocky Start Go back in time to investigate how minerals are vital to life.		Antiques Roadshow - Vintage Seattle (See CPTV, July 17 at 8 p.m.)	
CPTV4U	Antiques Roadshow - Vintage Seattle		Walt Disney: American Experience - Part 2 (See CPTV4U, July 12 at 9 p.m.)				Charlie Rose	
THU 20	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown - The Star of Jacob The Duke of Frome's son goes missing.		Father Brown - The Labyrinth of the Minotaur Lady Felicia's niece becomes a murder suspect.		Shetland, Season 3 - Part 4 Perez and his team work to track down the person who aided a killer.		Ask This Old House	This Old House
CPTV4U	Mine Wars: American Experience Go inside the bitter battle to unionize coal miners at the dawn of the 20th century in America.				Red Metal: The Copper Country Strike of 1913		Charlie Rose	
FRI 21	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Last Year's Model, Part 1 Barnaby has doubts about a suspect's guilt.		Death in Paradise - In the Footsteps of a Killer Jack Mooney takes on his first official case.		Infinity Hall Live - Snarky Puppy The Texas-bred, New York-based quasi-collective performs.		Billy Joel: The Library of Congress Gershwin Prize** Artists honor the singer-songwriter's work.	
CPTV4U	Secrets of the Dead - Teotihuacan's Lost Kings		Time Scanners - Machu Picchu		Time Scanners - Egyptian Pyramids		Charlie Rose	
SAT 22	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Viewers' Favorites* (Start: 7:30 p.m.) CPTV presents one of its most popular specials.		Secrets of the Six Wives - Part 1: Divorced Explore the marriage of Henry VIII and Katherine of Aragon.		Secrets of the Six Wives - Part 2: Beheaded, Died Henry VIII marries Anne Boleyn but soon tires of her.		Secrets of the Six Wives - Part 3: Divorced, Beheaded, Survived Meet Henry VIII's last three wives.	
CPTV4U	Wallander, Season 4 on Masterpiece - A Lesson in Love Wallander seeks a victim's missing daughter.			Prime Suspect: Tension on Masterpiece - Part 2 (See CPTV, July 2 at 10 p.m.)			The Tunnel, Season 1 - Parts 8 & 9** See two episodes back-to-back.	
SUN 23	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Wild Alaska Live - Part 1 This PBS/BBC co-production captures life in the Alaskan wilderness.		Grantchester, Season 3 on Masterpiece - Part 6 Sidney tries to right a wrong.		Remember Me - Part 2 Hannah's nightmares about water foreshadow events.		Midsomer Murders - Last Year's Model, Part 1 (See CPTV, July 21 at 8 p.m.)	
CPTV4U	WoodSongs - U.S. Navy Bluegrass Band Country Current...		Austin City Limits - Ryan Adams/Jenny Lewis		Infinity Hall Live - Snarky Puppy (See CPTV, July 21 at 10 p.m.)		Live from the Artists Den - Cage the Elephant	
MON 24	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Kansas City Travel back 15 years to see Kansas City treasures.		Antiques Roadshow - Vintage Hartford A 1915 Coca-Cola jigsaw puzzle is revisited.		The '60s in Connecticut Connecticut residents discuss the turbulent decade.		POV - Joe's Violin/Shalom Italia** A violin forges an unexpected friendship.	
CPTV4U	Gorongosa Park: Rebirth of Paradise - Parts 4, 5 & 6 (See CPTV4U, July 17 at 8 p.m.)						Charlie Rose	



July 15 & 16 | 11AM-3PM

Connecticut
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Prime Time | July 25-31

TUE 25	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Summer of Love: American Experience In the summer of 1967, thousands flocked to San Francisco.		Rare: Creatures of the Photo Ark - Part 2 Joel Sartore photographs the Iberian lynx and more.		Frontline PBS' premier public affairs series presents an incisive documentary.		Cold War Roadshow: American Experience Nikita Khrushchev barnstormed across America.	
CPTV4U	Victoria on Masterpiece - Part 6: Engine of Change		Victoria on Masterpiece - Part 7: Young England		Downton Abbey, Season 3 on Masterpiece - Part 7 The Crawleys head to a Scottish hunting lodge.		Charlie Rose: The Week	
WED 26	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Wild Alaska Live - Part 2 (See CPTV, July 23 at 8 p.m.)		Nature's Great Race - Zebra Zebras face harsh challenges during a migration.		NOVA - Wild Ways Newly established wildlife corridors may offer hope to some endangered species.		Antiques Roadshow - Vintage Hartford (See CPTV, July 24 at 9 p.m.)	
CPTV4U	Antiques Roadshow - Vintage Kansas City		Antiques Roadshow - Vintage Hartford		Great Old Amusement Parks Pre-Disney parks are celebrated.		Charlie Rose	
THU 27	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Father Brown - The Eve of St. John A committee is formed to report about the threat of witches.		Father Brown - The Chedworth Cyclone Father Brown discovers the body of a washed-up fighter.		Shetland, Season 3 - Part 5 Tosh returns apparently unharmed, but the truth later comes out.		Ask This Old House	This Old House
CPTV4U	Edison: American Experience The holder of 1,093 patents, Thomas Edison is remembered as a genius who created the modern world.				Blackout: American Experience A blackout hit NYC in 1977.		Charlie Rose	
FRI 28	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Midsomer Murders - Last Year's Model, Part 2 (See CPTV, July 21 at 8 p.m.)		Death in Paradise - Murder in the Polls A candidate in the mayoral elections is stabbed.		Infinity Hall Live - Hit Rewind Some of the best performances from past seasons are revisited.		Willie Nelson: The Library of Congress Gershwin Prize** See an all-star tribute to Willie Nelson.	
CPTV4U	Secrets of the Dead - Nero's Sunken City		Time Scanners - Colosseum		Time Scanners - Petra		Charlie Rose	
SAT 29	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Movie Classics Collection - Show Boat* (Start: 7:30 p.m.) The daughter of a riverboat captain falls in love with a gambler, but their romance is threatened.			Antiques Roadshow - Vintage Hartford (See CPTV, July 24 at 9 p.m.)		Father Brown - The Eve of St. John/The Chedworth Cyclone (See CPTV, July 27 at 8 p.m. and 9 p.m.)		
CPTV4U	Wallander, Season 4 on Masterpiece - The Troubled Man Wallander tackles a very old submarine mystery.			Prime Suspect: Tennison on Masterpiece - Part 3 (See CPTV, July 9 at 10 p.m.)			The Tunnel, Season 1 - Part 10 Karl falls apart.	
SUN 30	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Wild Alaska Live - Part 3 (See CPTV, July 23 at 8 p.m.)		Grantchester, Season 3 on Masterpiece - Part 7 In the season finale, a boy goes missing.		Remember Me - Part 3 As the true meaning of Scarborough Fair emerges, Tom faces a decision.		Midsomer Murders - Last Year's Model, Part 2 (See CPTV, July 21 at 8 p.m.)	
CPTV4U	Woodsongs - A Country Tribute to Buddy Holly Featuring...		Austin City Limits - Sam Smith/ Future Islands		Infinity Hall Live - Hit Rewind (See CPTV, July 28 at 10 p.m.)		Live from the Artists Den - Damien Rice	
MON 31	8:00	8:30	9:00	9:30	10:00	10:30	11:00	11:30
CPTV	Antiques Roadshow - Vintage Charlotte A Carleton Watkins Yosemite album is appraised.		Antiques Roadshow - Vintage Richmond Items appraised include a Cartier desk clock.		The War of 1812 Leading historians, battle re-enactors, and historic images help bring the defining conflict to life.			
CPTV4U	Earth's Natural Wonders - Parts 1, 2 & 3 Explore the most extraordinary places on the planet in this three-part series. Visit six continents to learn how these natural wonders evolved.						Charlie Rose	



Wild Kratts Alaska: Hero's Journey Monday, July 24 on CPTV Kids

While the Kratts brothers are adventuring in Alaska, one of Aviva's breakthrough inventions falls overboard and attaches to a sockeye salmon. To retrieve the gadget, the Wild Kratts track the incredible salmon run, a quest fraught with obstacles and creature connections around every bend.





Lemony Sorbet Wine Milkshake

From Faith:

Call it an adult slushy, slurpy, frosé, soft-Italian ice, or a milkshake—whatever you call it, it's delicious. This fun frozen cocktail by Food Schmooze® Contributor Alex Province is inspired by his travels to Rioja, Spain, where they enjoy lemon-sorbet-cava milkshakes after meals. A touch of heavy cream adds enough richness to make these cocktails dessert-y—but at the same time—there's a lightness and whimsy to them.

Faith



INGREDIENTS:

1 pint good-quality lemon sorbet

1/2 bottle dry sparkling rosé
(or Cava or any sparkling wine)

Zest of 1 lemon (you'll need some fine
zest to incorporate into the cocktail,
but some larger ribbons for garnish)

2 shots vodka

2 tablespoons heavy cream

HOW TO MAKE IT:

1. Leave a pint of sorbet out at room temperature for 10-15 minutes to soften (the softer, the better). Turn the sorbet out into a medium-sized metal bowl. Add the sparkling rosé and use a whisk to incorporate. The wine will help soften the sorbet even more.

2. When the cocktail is smooth and drinkable, fold in finely grated lemon zest, vodka, and heavy cream until well blended.

3. Pour into flutes (or any kind of cup if you're at a picnic) and garnish with little ribbons of lemon zest.



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Connecticut's Real-life Flying Saucer

DURING WWII, AN EXPERIMENTAL PLANE STRAIGHT OUT OF SCIENCE FICTION WAS TESTED IN STRATFORD

BY ERIK OFGANG

Seeing the Vought V-173 flying in the skies above Stratford, one could be forgiven for thinking it was a spacecraft from another planet. If you described its appearance to others, detailing its wingless, round, saucer-like fuselage, its slow, almost hovering movements in the air, those you told could be forgiven for thinking you were crazy.

But *this* flying saucer-like plane was real and wasn't the work of visitors from another planet; instead it was made in Stratford during World War II. It was called the V-173 and known as the "flying pancake" for its flattened, round appearance. The wingless, or "all wing" experimental fighter plane was the brainchild of aeronautical engineer Charles Zimmerman and was developed for the U.S. Navy by Vought-Sikorsky in Stratford as a prototype to test Zimmerman's outside-the-box theories about plane design. The craft's strange shape allowed for near-vertical takeoff and landings, useful for operating from Navy ships. Though never used in combat, the aircraft proved important theories about flight, and may have inadvertently helped cause the UFO hysteria that swept the nation in the aftermath of World War II. Cue *Twilight Zone* music.

Zimmerman conceived of the craft in the early 1930s and won a 1933 design contest put on by the National Advisory Committee for Aeronautics (NACA), the precursor to NASA. Impressed as NACA officials were with the design, the government organization felt it was too advanced to be developed. Zimmerman brought the design to Vought in 1937, and the Navy awarded a contract for a full-scale, proof-of-concept plane in 1940.

The aircraft earned Zimmerman some derision. In addition to the pancake nickname above, the plane was called the "Zimmer Skimmer," and some doubted it would fly. The plane, like others in its day, had a wooden frame covered with a fabric skin. Two air-cooled continental engines provided a mere 80 horsepower.

Before flying it, Boone T. Guyton, Vought's chief test pilot, took the plane on a variety of fast taxis and short hops on the runway at Igor I. Sikorsky Memorial Airport, then Bridgeport Municipal Airport



WIKIMEDIA

(though owned by the city of Bridgeport, the airport is located in Stratford).

On Nov. 23, 1942, Guyton piloted the strange-looking craft into the sky, where it performed well, completing a short takeoff and reaching 100 mph in a 13-minute flight that concluded with a short landing.

Despite its oddness, the aircraft was popular with pilots because it was maneuverable at low, nearly hovering speeds and was nearly impossible to stall, particularly useful when attempting the tricky maneuvers of landing on a ship at sea. Among the plane's supporters was legendary aviator Charles Lindbergh, who worked as a consultant for Vought at the time and flew the V-173 on several occasions.

According to one account, Lindbergh became a fan of the V-173 after witnessing Guyton's close call in the aircraft. At the end of one test flight, Guyton attempted to land the plane on a nearby Stratford beach, but at the last second saw two sunbathers in his way. He made a sudden turn which flipped the plane onto the sand. The fact that Guyton survived the accident, and the plane and pilot were relatively unscathed, impressed Lindbergh.

With flight tests completed, more advanced prototypes of the V-173 were ordered. A newer version was designated the XF5U-1 and had a larger engine and greater capabilities. Armed with 1,600-horsepower Pratt & Whitney radial engines, it had a 425-mph top speed and 20-mph landing speed. Despite its capabilities, its development lagged as Vought focused on other planes, including the Corsair fighter plane, during World War II. When the war ended in 1945, the XF5U-1 was behind

schedule and over budget. At the same time, the jet age began to dawn, shifting interest from propeller planes. The Navy canceled the XF5U-1 contract in March 1947.

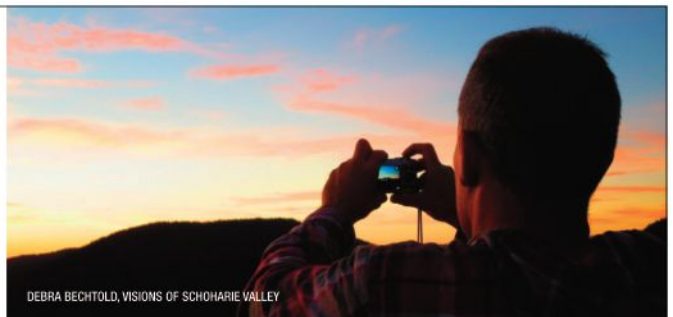
During their brief use, the V-173 and the XF5U-1 proved Zimmerman's theory of a plane capable of near-vertical takeoff and landing, a concept that became important for later aircraft. The crafts may also have helped generate decades' worth of conspiracies.

After the V-173's early flights in Connecticut and over Long Island Sound, there were reports of UFO sightings. In addition to talk of aliens, the craft fueled speculation that the U.S. government was developing its own flying saucer. A 1950 *New York Times* story on the spate of UFO sightings in post-war America included a picture of the V-173 with the words "COULD THIS BE ONE?" above it. The article cites the magazine *U.S. News and World Report*, claiming the saucers spotted across the country were "aircraft of a revolutionary design ... accounts show these planes to be 105 feet in diameter and circular in shape. ... Indications are, according to the magazine, that the 'saucers' are being developed by the Navy."

The V-173 was restored by former Vought employees and is now on display at the Frontiers of Flight Museum in Dallas, Texas, where it is on loan from the Smithsonian Institution. Pictures of the V-173 at the museum show a bright yellow, almost-cartoonish aircraft that is a cross between *Star Wars'* Millennium Falcon and something from *The Jetsons*. Imagining it in the air, moving slowly, appearing to hover, it's easy to see why some people thought it was not of this world. ■



Discover



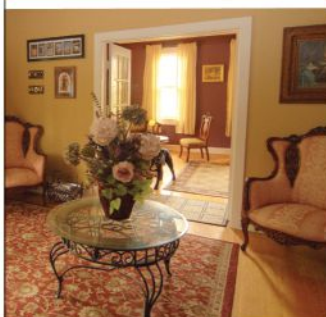
Savor



Explore



Stay



Just half an hour west of Albany, Schoharie County has a little bit of everything: quaint museums, underground adventures (we have two of the largest show caves in the Northeast), gentle hiking trails to spectacular vistas, New York State's newest beverage trail and more.

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Call or write for our travel guide.

Schoharie County. It's a beautiful thing.

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We have a limited selection of South Wing residences still available. Start planning today!

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Learn more about how to reserve your future home at our monthly informational sessions on every 1st Thursday at 1:30pm and every 3rd Wednesday at 10:30am. Call (860) 243-6081 or (860) 243-4033 for reservations or e-mail info@seaburylife.org



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